MINER

49er

cookbook

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ROBERT STAHL

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Foreword

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By Ship, Wagon, Jackass and afoot.

THE DISCOVERY OF GOLD IN THE FOOTHILLS OF CENTRAL AND NORTHERN CALIFORNIA BROUGHT ABOUT THE GREATEST MIGRATION OF PEOPLES FROM ALL OVER THE WORLD. "ON TO CALIFORNIA," "OH SUZZANAH," "HOORAH-HUMBUG," "TO SEE THE ELEPHANT." THESE PHRASES OF THE DAY BECAME BYWORDS OF THE "GOLD SEEKERS" AS THEY BROKE THE TIES THAT BOUND THEM TO THEIR FAMILIES, FARMS, HOMES, OCCUPATIONS AND ENVIRONMENT.

THE UNHURRIED WAY OF LIFE IN SPANISH COLONIAL CALIFORNIA WHICH HAD BEEN MADE POSSIBLE BY THE GIVING OF LAND GRANTS BY THE RULING SPANIARDS WAS TO DISAPPEAR AS THE WAVE OF THE YOUNG AND OLD, SKILLED AND UNSKILLED, THE "FOOTLOOSE AND FANCY FREE" SWEPT THRU THE PORTS AND MOUNTAIN PASSES AS THEY OVERRAN THE LAND SEEKING THE ELUSIVE METAL.

THEY CAME ON SHIPS, BOATS, WAGON TRAINS, HORSEBACK, JACKASS AND WALKING, WITH PACKS ON THEIR BACKS, PUSHING A WHEELBARROW OR PULLING A CART.

sonofabitch stew

USE;
THIS INFAMOUS CONCOCTION GOT IT'S BEGINNING FROM THE EARLY COWPUNCHERS. INTO THE CHOSEN POT GOES EACH AND EVERY ITEM THAT IS UNWANTED ELSEWHERE.IT BY NO MEANS IS A POOR STEW.

INGREDIENTS;
A GOOD AMOUNT OF SHREDDED BEEF
A FAIR AMOUNT OF VEGETABLES EXCEPT FOR POTATOES AND ONIONS (LOTS OF THESE).
SOME SKILLAGALEE TO MOISTEN
WHATEVER ELSE IS LYING AROUND LOOSE

METHOD;
LOOK AROUND AND BE SURE THAT NOTHIN REAL IMPORTANT IS MISSING,AND LET 'ER RIP...

Stockton Times
1850

RATES OF PASSAGE:

SAN FRANCISCO TO PANAMA

SALOON----------$300.00
STEERAGE----------$100.00

CHAGRES TO NEW YORK

AFTER CABIN----------$125.00
FORWARD CABIN----------$100.00
LOWER CABIN----------$ 90.00
STEERAGE----------$ 65.00

THE JOURNEY AROUND CAPE HORN TOOK ANYWHERE FROM 3 TO 8 MONTHS.

Stockton Times
1850

STAGE TO SONORA LEAVING AT 6:00 A.M., AND ARRIVING IN SONORA AT 7:00 P.M. A DISTANCE OF 74 MILES.

FROM SAN FRANCISCO BY VESSEL

PASSAGE----------$ 5.00

9 HOURS THRU THE DELTA REGION TO STOCKTON.

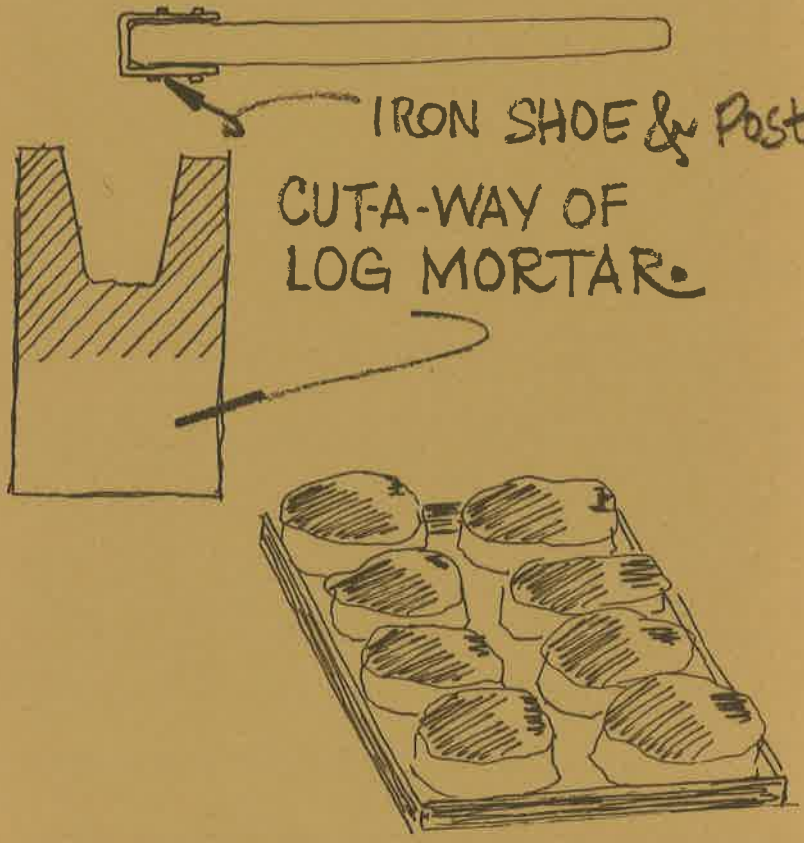
UsingAcorns

TO EXCLUDE THE TANNIN, (THE IRRITANT) SPREAD THE ACORNS TO DRY.. TURN THEM OVER SO AS TO PREVENT MOULDING.

PULVERIZE IN A MORTAR.. FILTER WATER THRU THE MEAL UNTIL YELLOW COLOR IS GONE.

USE AS A MUSH - BOIL - BAKE - FRY.

MIX WITH MEATS - FRUITS, etc.



March 1850: Stockton Times

FREIGHT TO THE MINES 20 AND 30 CENTS PER POUND. (DEPENDING ON MEANS OF TRAVEL)

WE ALSO HAVE ASSURANCE THAT RATES WILL LOWER AS ROAD CONDITIONS IMPROVE, AND A LESS CIRCUITOUS ROUTE THRU THE DELTA REGION IS FOUND.

IMMIGRANT COUNT:

APRIL 12, 1848 TO FEBRUARY 28, 1850:

NUMBER OF TONNAGE--------313,351

NUMBER OF VESSELS----------911

NUMBER OF PASSENGERS------55,879

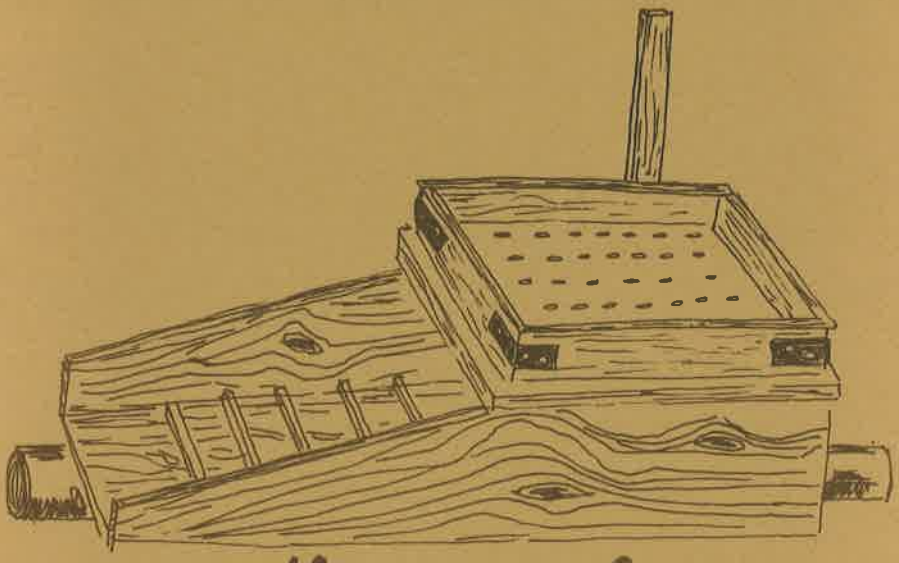
MALES	40,081
DESERTING SEAMEN	14,240
	54,321
NUMBER OF FEMALES	1,558
	55,879

GOLD VALUE SET: $17.00 PER OUNCE

To destroy insects & vermin

DISSOLVE TWO POUNDS OF ALUM IN THREE QUARTS OF WATER. APPLY BOILING HOT TO EVERY JOINT AND CREVICE IN EVERY CLOSET WHERE CROTON BUGS, ANTS, COCKROACHES, ETC., INTRUDE. ALSO TO THE JOINTS AND CREVICES OF THE BED, AS BED BUGS DISLIKE IT AS MUCH AS THE OTHERS. BRUSH ALL CRACKS IN THE FLOORS AND MOPBOARDS.

KEEP HOT WHILE USING. MICE AND MOTHS NEVER GET INTO DRAWERS OR TRUNKS WHERE GUM CAMPHOR IS PLACED.



the rocker

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STEAMER, STAGE & WAGON

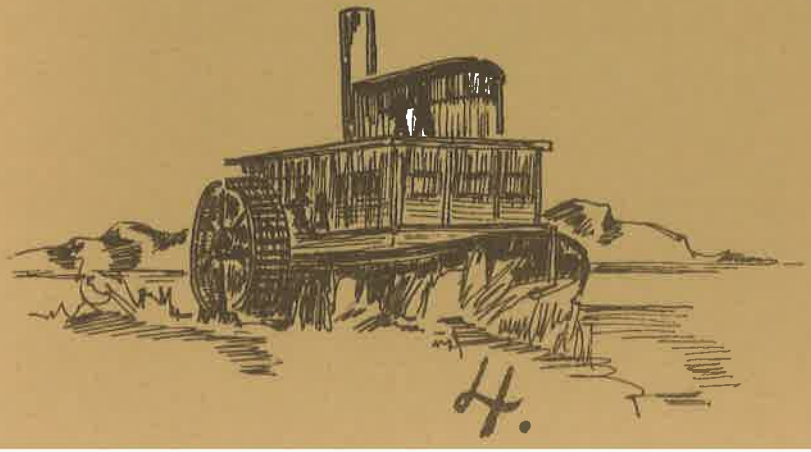
San Joaquin Republican
1855

ON AND AFTER THIS DATE THE PASSAGE BY STEAMER TO AND FROM SAN FRANCISCO AND STOCKTON WILL BE REDUCED AS FOLLOWS:

CABIN PASSAGE----------$6.00
STEERAGE----------$3.00

FARE REDUCED:

FROM STOCKTON TO SONORA-----$2.00
TO COLUMBIA----------$2.00
TO CAMPO SECO---------$1.00
TO MOKELUMNE HILL-----$1.00
TO MURPHYS----------$7.00



Tallow Candles

TALLOW CANDLES COST 30 CENTS EACH IN 1850.
SPERMACETI (WHALE) CANDLES 50 CENTS EACH.

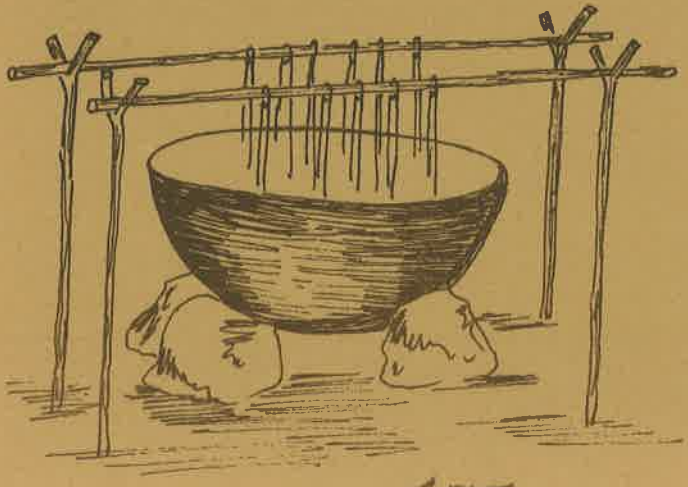
INGREDIENTS:

1 PART LARD

3 PARTS TALLOW OR,
(MIX BEESWAX & TALLOW, HALF & HALF.)

METHOD:

LOOSEN COTTON TWINE AND TIE A LOOP IN ONE END
TO FIT OVER A STICK ONE-HALF INCH IN DIAMETER.
CUT TWINE TO LENGTH OF CANDLE DESIRED.
SLIP TWINE OVER STICK AND REPEAT TILL YOU HAVE
THE NUMBER OF CANDLE WICKS YOU WANT.
NOW ARRANGE AND USE AS SHOWN IN THE DRAWING.
MELT DOWN AND SKIM OFF SCUM REAL WELL, SCENT.
DIP IN AND OUT OF THE MIX UNTIL YOU HAVE THE
DESIRED THICKNESS YOU WISH.



January 6, 1855
San Joaquin Republican

EMMIGRANTS:

FIRST SIX MONTHS - 1854

	ARRIVALS	DEPARTURE	
MALES	23,771	10,980	12,791
FEMALES	4,502	567	3,935
CHILDREN	928	240	688

SECOND SIX MONTHS - 1854

	ARRIVALS	DEPARTURE	
MALES	17,428	11,009	6,419
FEMALES	2,610	466	2,144
CHILDREN	898	246	652

TOTAL GAIN-----26,529

NOTE:

ARRIVALS FROM EUROPE, ASIA AND EASTERN STATES:

6,345 EUROPEAN

15,178 CHINA

5,006 OTHERS

26,529

Pickled Eggs

INGREDIENTS:

24 HARD BOILED EGGS

1 OZ. GINGER

2 OZ. CRUSHED GARLIC

2½ OZ. PICKLING SPICE

2 TABLESPOONS CHICKEN BASE

1 CUP BROWN SUGAR

2 TABLESPOONS SALT

1 QUART VINEGAR

METHOD:

PLACE EGGS IN COLD WATER ON THE STOVE AND BRING TO A BOIL FOR 10 MINUTES.. COOL QUICKLY.. IN A SEPARATE POT COMBINE ALL OTHER INGREDIENTS AND BRING TO A BOIL FOR 5 MINUTES.. PACK EGGS IN A STONE CROCK OR GLASS CONTAINER.. COVER WITH PICKLE.. SET IN COOLER FOR AT LEAST 8 DAYS.

ST. CHARLES SALOON

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Setting up Camp

ON ARRIVING IN THE GOLD FIELDS "THE EXPLORER" WAS FACED WITH THE STARK NEWS THAT "SURVIVAL IN THE WILDERNESS" WAS THE PRIMARY NEED OF THE MOMENT.

WILLFULLY UPROOTED FROM SOME MEASURE OF COMFORT AND "PLUNKED" DOWN IN VIRGIN TERRITORY, FAR IN ADVANCE OF ANY MEANS OF SUPPLY OR COMMUNICATION, THE ARGONAUT SOON CAME TO REALIZE THAT HE NEEDED CERTAIN ITEMS TO REMAIN ALIVE AND UPRIGHT.

IF THE "GOLD SEEKER" ARRIVED AT ALL, OR IN THE TERM OF DAY, "SEEN THE ELEPHANT" WITH HIS FUNDS AND "OUTFIT" INTACT HE WAS INDEED FORTUNATE. MANY OF THE WOULD BE MINERS LOST, GAMBLED AWAY OR "USED UP" THEIR FUNDS AND "OUTFITS" AND ARRIVED IN POOR CIRCUMSTANCE INDEED. THE GREAT NUMBER OF PASSENGERS ACCOMODATED IN VESSELS WHERE USUALLY THE CARGO WAS STORED CREATED IMMEDIATE SHORTAGES OF PROVISIONS AND EQUIPMENT. MOST OF THE GOODS IN CALIFORNIA AT THE TIME OF THE "DISCOVERY" HAD ALREADY BEEN USED UP OR TRANSPORTED TO THE MINING CAMPS FOR USE OF THOSE WHO HAD BEEN EITHER IN CALIFORNIA OR NEARBY.

THIS RATHER BLEAK SET OF CONDITIONS GAVE RISE TO THE HIGH COST OF PROVISIONS, MATERIALS PERTINENT TO MINING, AND MATERIALS FOR SHELTER AGAINST THE EXTREME CONDITIONS TO BE FOUND IN THE MOUNTAIN WILDERNESS.

January 7, 1855
San Francisco, California

DOG TAX:

THE CITY COUNCIL OF SAN FRANCISCO HAS ENACTED AN ORDINANCE REQUIRING THE OWNERS OF DOGS TO TAKE OUT LICENSE, AND TO PAY A TAX OF:

$ 10.00 FOR THE FIRST

$ 20.00 FOR THE SECOND

$ 30.00 FOR THE THIRD

Forlorn Hope Hotel

MARIPOSA, CALIFORNIA
JANUARY 4, 1855

A TRAVELER AT THE NEW YEARS BALL:

ABOUT SIX O'CLOCK I WAS USHERED INTO THE BALLROOM, WHERE TO MY ASTONISHMENT I BEHELD A LARGE NUMBER OF BOTH SEXES GATHERED FOR THE PURPOSE OF MUSIC AND DANCING.

AT TEN O'CLOCK P.M. SUPPER WAS ANNOUNCED. IT WAS A RICH REPAST OF THE CHOICEST VIANDS, ELEGANTLY SERVED UP IN THE MOST TASTEFUL MANNER.

I MUST ADD THAT THE FAIR SEX OF THE MERCED RIVER, FOR GRACEFUL DANCING AND BEAUTY ARE HARD TO BEAT.

"Where's that Damned Elephant?"

FACED WITH THIS BLEAK PROSPECT, THE MINER BRAVELY SET FORTH TO CONQUER THE SITUATION MUCH IN THE SAME MANNER AS HAD THE COLONIALS MORE THAN 200 YEARS BEFORE ON THE OTHER SIDE OF THE CONTINENT. THE IMPRINT OF SETTLEMENT WAS TRANSPLANTED FROM WORLD WIDE TO CALIFORNIA IN BUT A FRACTION OF THE TIME NEEDED FOR SIMILAR DEVELOPMENT ELSEWHERE. THE RESULTS OF THE UNDERTAKING IS STILL EVIDENT THRU-OUT THE "MOTHER LODE" AND ADJACENT CITIES, TOWNS AND BYWAYS.

AFTER "SETTING UP CAMP" IN ANY MANNER POSSIBLE, USING TENT, LEAN-TO, CAVES, BARK HOUSES AND ROUGH STYLED CABINS, THE MINER SET ABOUT TO SEEK HIS FORTUNE.

AT THIS ACTIVITY SOME WERE IMMEDIATELY SUCCESFUL. FOR OTHERS SUCCESS TOOK A LITTLE LONGER. FOR YET OTHERS SUCCESS NEVER CAME. BUT TO ONE AND ALL IT BECAME VERY OBVIOUS THAT IT TOOK A GREAT DEAL OF BACKBREAKING LABOR TO ROOT OUT THE GOLD. THOSE WHO HAD "STRUCK IT RICH" TURNED TO OTHER FORMS OF ENTERPRISE OR SQUANDERED WHAT THEY HAD ACCUMULATED. FOR THE REST IT WAS REASON ENOUGH TO TURN THEM TO THE DEVELOPMENT OF THE SURROUNDING LANDS OR THE HARVESTING OF EXISTING NATURAL CROPS.

Making Lye

MAKE UP A BARREL AS SHOWN, FOLLOWING THE PROCEDURE AS PER THE ILLUSTRATION.

INGREDIENTS:

2" GRASS, COB WITH SMALL STRAWS

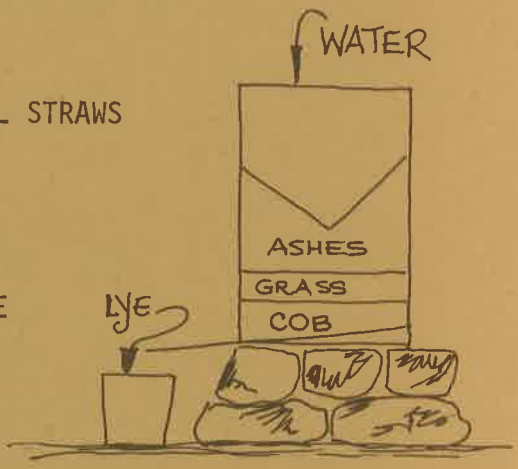
1 POUND WASHING SODA

1 POUND LARD OR TALLOW

1/2 POUND UNSLAKED LIME

1 TABLESPOON OF SALT

3 QUARTS WATER



METHOD:

CLEAR TALLOW OR LARD BY HEATING AND SKIMMING.. PLACE LIME AND SODA IN A LARGE BOWL, POUR OVER WITH WATER.. MIX AND LET STAND.. POUR OFF CLEAR LIQUID.. ADD GREASE AND SALT. (SCENT IF YOU PLEASE).. BOIL FOUR HOURS.. POUR IN PANS TO COOL.. CUT INTO CAKES.. SET TO DRY.

IF THE MIXTURE CURDLES OR SEPARATES, ADD MORE WATER AND BOIL AGAIN.

Harvesting the Forest

IT BECAME IMMEDIATELY EVIDENT THAT THE DEMAND FOR LUMBER WOULD FAR EXCEED THE SUPPLY THAT WAS BEING SHIPPED IN, AND THE PRICE WAS PROHIBITIVE; PINE LUMBER SOLD AT $120.00 PER THOUSAND BOARD FEET IN 1850 AT STOCKTON, CALIFORNIA.

IN 1850 MAJOR H. CHABONNEL BUILT A SAWMILL ON SULLIVAN CREEK, ABOUT 6 MILES EAST OF SONORA. LUMBERMEN, WITHOUT THE AID OF SOPHISTICATED EQUIPMENT, WRESTED FROM THE VIRGIN FORESTS BLANKETING THE WESTERN SLOPES OF THE SIERRA NEVADA, VAST AMOUNTS OF TIMBER FOR USE IN THE DEVELOPMENT OF CALIFORNIA. THE PROCESSING OF THESE TREES TOOK PLACE AT MAJOR CHABONNEL'S MILL, AND THEY WERE THENCE·FREIGHTED THRUOUT THE SOUTHERN MINES.

THE MANNER IN WHICH THE TIMBER WAS RESTED FROM THE FOREST AND BEGAN IT'S JOURNEY TO IT'S ULTIMATE GOAL IS BEST PORTRAYED BY EXAMINING THE LAYOUT OF A LOGGING CAMP AND THE PERSONAGES INVOLVED. FIRSTLY, THE CAMP COMPRISED OF THE FOLLOWING BUILDINGS:

COOKHOUSE
DINING ROOM
BUNKHOUSE
MEAT HOUSE
BLACKSMITH SHOP
STABLES
HARNESS MAKER'S SHOP
WHEELWRIGHT'S SHOP

THESE BUILDINGS WERE INHABITED BY PEOPLES WHO WERE BEST KNOWN, NOT BY THEIR CHRISTIAN NAMES, BUT BY THEIR FUNCTIONS. THE TIME KEEPER WAS KNOWN AS THE "CHEATER," AND THE "BULL BUCK" WAS RESPONSIBLE FOR "SCALING" LOGS (MEASURING BOARD FEET IN A FRESHLY CUT LOG).

January 7, 1855

San Joaquin Republican

TELEGRAPHIC COMMUNICATION BETWEEN SONORA AND COLUMBIA WAS COMMENCED ON FRIDAY EVENING LAST. TWENTY THREE MILES OF WIRE WILL ARRIVE SOON TO COMPLETE COMMUNICATION TO STOCKTON.

THE MOST MAGNIMIOUS (AND HIGHEST PAID) PERSONAGE IN A LUMBER CAMP WAS THE BULL DRIVER, ALSO KNOWN AS "BULL PUNCHER" OR BULLWHACKER," WHO EMPLOYED A LANGUAGE KNOWN AS "BULL LANGUAGE," AND USED A "GOAD STICK" TO PROD THE OXEN IN THEIR DUTIES. ONE TEAM OF OXEN USUALLY COUNTED FIVE YOKES OR TEN OXEN PER TEAM. LISTED BELOW ARE THE REMAINDER OF THE MEMBERS OF WOODS CREW, THEIR DUTIES AND THE TOOLS USED:

"CHOPPERS"
HEAD CHOPPER AND OTHERS SELECTED AND DIRECTED THE FELLING OF TREES.

TOOLS: 12 FOOT SAWS
SPRING BOARDS WITH IRONS
AXES
WEDGES
POINTER
KEREOSENE BOTTLE ("GREASE")

"BUCKERS" AND "SAWYERS"
RINGED AND BARKED THE TREE AND CUT IT TO LENGTH.

"HAND SKIDDER"
POSITIONED TREES FOR LOADING AND UNLOADING.

TOOLS: SCREW JACK AND CROW BAR

"SWAMPERS"
WORKMEN, BUILT ROADS AND SKIDS, ETC., ALSO FLATTENED ONE SIDE OF THE LOG, TRIMMED, ANGLED AND ROUNDED ONE END. (KEEPING THE LOG FROM DAMAGING THE SKIDS.)

"SKID SADDLER"
TRIMMED SKIDS

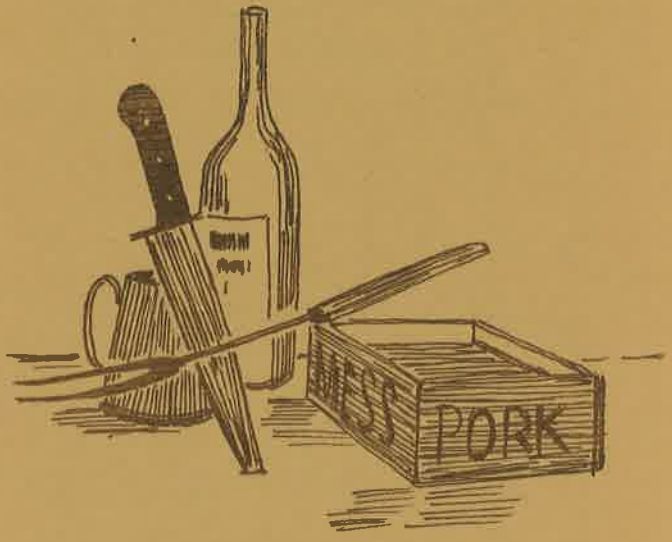
TOOLS: AXE AND "SHIN HOE"

December 26,1861

PLACERVILLE, CALIFORNIA

DOMESTIC SCENE

FOUR VARIOUS MESDAMES WERE RELEASED FROM THE TIES THAT BOUND THEM TO THEIR OLD HUSBANDS THIS WEEK IN PLACERVILLE, AND GRANTED THE PRIVILEGE OF TRYING NEW SPECIMENS OF THE HE CRITTERS.



"SKID GREASER"
SPREAD GREASE ON SKIDS TO FACILITATE THE MOVEMENT OF LOGS TO THE "LANDING."

"HOOKTENDER" AND "DOGGER"
TIED LOGS TOGETHER FOR HAULING.

TOOLS: SWATCH BLOCKS, ROPES, CHAINS AND "DOGS."

IN 1852 MAJOR CHABONELL'S MILL WAS WASHED AWAY BY FLOOD. THE FOLLOWING YEAR, MAJOR CHABONELL RELOCATED HIS MILL HIGHER UP SULLIVAN CREEK AND THERE CONTINUED "BUSINESS AS USUAL."

BY 1856, TUOLUMNE COUNTY HOUSED 24 VARIOUS SAWMILLS. TWO-THIRDS OF THE LUMBER PRODUCED WAS UTILIZED IN MINING OPERATIONS, AND THE PRICE HAD DROPPED TO $30.00 PER THOUSAND BOARD FEET.

IN TUOLUMNE COUNTY, SEVERAL MILLS, LARGE AND SMALL, CONTINUE HARVESTING THE FOREST. THE SITE OF MAJOR CHABONELL'S OPERATION IS LOST IN TIME, BUT OVER THE RIDGE FROM SULLIVAN CREEK IS THE SITE OF THE PICKERING LUMBER CORPORATION, SUBSIDIARY OF FIBERBOARD CORPORATION, WHO CUT, HAUL, PROCESS AND SHIP TO EVERY CORNER OF THE WORLD, LUMBER FROM THE SAME FORESTS AS WITNESSED THE COMING AND GOINGS OF THE EARLIER LOGGERS, OXEN, AND TEAMSTERS. MORE THAN ONE HEAD COOK HAS PASSED ON, AS HAS HIS "BULL COOK" WHO NEVER "COOKED," BUT THE TRADITIONS OF LOGGING AS PRACTISED IN AN EARLIER ERA STILL RING THROUGH THE GLADES OF THE FOREST.

1862

STEAMER TO NEW YORK
VIA SAN JUAN, NICARAQUA
AND TO NEW ORLEANS

21 DAYS OR LESS

EBLER'S LEATHER GOODS AND HARNESS MAKER

A PERSONAGE PLYING THIS CRAFT IS OFFERING HIS SERVICES AND WARES IN COLUMBIA.

HANDCRAFTED ITEMS IN STOCK OR CUSTOM MADE TO YOUR SPECIFICATIONS UTILIZING THE FINEST MATERIAL AVAILABLE ON TODAY'S MARKET. ALL ORDERS OFFERED FOR CONSIDERATION WILL BE EXPEDIOUSLY HANDLED IN THE MOST CHEERFUL MANNER.

Accommodations

1850

VARIOUS ADVERTISEMENTS OF THIS TIME OFFERED THE TRAVELLER MANY INDUCEMENTS TO OBTAIN HIS PATRONAGE. FOR EXAMPLE:

"THIS LARGE AND COMMODIOUS HOUSE IS FITTED UP WITH BAR, DINING ROOM, PRIVATE ROOMS AND BILLIARD ROOM.

GENTLEMEN GOING TO OR COMING FROM THE MINES, AND WISHING TO PARTAKE OF THE COMFORTS AND LUXURIES OF LIFE, WE FLATTER OURSELVES WILL BE PLEASED WITH THE ACCOMMODATIONS THEY MAY RECEIVE AT THIS ESTABLISHMENT."

Also

"FOR THE RECEPTION OF BOARDER AND TRAVELLER, AND CAN ACCOMMODATE WITH PLEASURABLE AND COMFORTABLE QUARTERS. THE ATTENTION OF CITIZENS AND TRAVELLERS IS RESPECTIFULLY DIRECTED TO THE ESTABLISHMENT.

THE PROPRIETOR PROMISES THE BEST FARE OF THE MARKET AT THE MOST REASONABLE RATES."

THE EXPLOITATION OF THE GULLIBLE, THE NAIVE AND "GREEN HORN" TOOK ABOUT THIRTY SECONDS FOLLOWING THE ANNOUNCEMENT OF THE DISCOVERY OF GOLD NO MATTER WHERE IT WAS.

MAPS AND "GUIDES TO THE GOLD COUNTRY" APPEARED AS IF BY MAGIC IN SHOPS. SECRET PROCESSES AND FANTASTIC "GOLD EXTRACTING MACHINES" WERE ON EVERY ONES LIST OF SUPPLIES TO TAKE ALONG TO THE GOLD FIELDS. "HINTS FOR SURVIVAL IN THE WESTERN WILDERNESS," "THE EXPLORER'S GUIDE TO THE GOLD COUNTRY." THESE AND COUNTLESS OTHERS WERE SOLD.

"RECENTLY COMPILED BY AN ADVENTUROUS EXPLORER WHO AT RISK OF LIFE AND LIMB HAS GATHERED THIS INFORMATION OF GREAT IMPORT TO THE WELFARE OF THOSE WISHING TO JOURNEY OVERLAND TO THE FABULOUS TREASURE AWAITING HIS ARRIVAL IN CALIFORNIA. COMPLETE WITH MAPS, INFORMATION REGARDING INDIANS AND A LIST OF SUPPLIES NECESSARY TO ARRIVE IN GOOD HEALTH AND SPIRIT."

AS EVIDENCED BY LATER WRITINGS OF TRAVELLERS ACROSS THE CONTINENT,

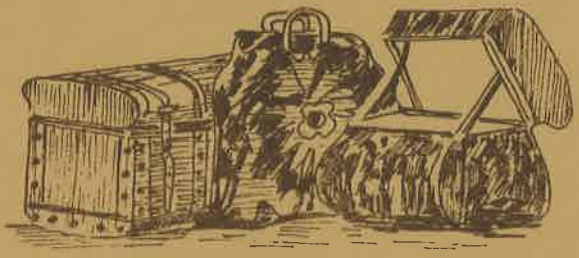
"THE WAY WAS LITTERED WITH MORE MERCHANDISE THAN WHAT WAS FOR SALE IN ST. JO, MISSOURI."

THE SALESMAN AND OUTFITTER HAD DONE HIS JOB WELL. SO MUCH HAD BEEN SOLD TO WAGON OWNERS THAT THE BEASTS WERE UNABLE TO PULL THE WEIGHT, AND THE EXTRA GOODS HAD TO BE DISCARDED.

THE NEWLY RESTORED GUNN HOUSE HOTEL IS AN HISTORIC BUILDING WHICH WAS THE FIRST TWO STORY ADOBE BUILT IN SONORA IN 1851.

DR. LEWIS C. GUNN CAME "TO SEE THE ELEPHANT" IN '49...HIS FAMILY SAILED AROUND THE HORN AND JOINED HIM IN THE TWO STORY ADOBE.

THE TWO STORY ADOBE IS THE MAIN CORE OF THE BUILDING AS IT STANDS TODAY. THIS HOSTELRY IS LUXURIOUSLY APPOINTED WITH VICTORIAN ANTIQUES WITH THE COMFORT AND CONVENIENCE OF NOW.



GUNN HOUSE

Plum Duff

USE:

AS A DESSERT USE FRUIT..
AS A MAIN COURSE USE COOKED CHOPPED MEATS AND VEGETABLES.

INGREDIENTS:

4 CUPS FLOUR

1 HEAPING TABLESPOON BAKING POWDER

2 TABLESPOONS SUGAR

3/4 POUND CHOPPED FINE SUET OR MARROW

4 OZ. WATER

ADD FILLING, ABOUT 2 CUPS

METHOD:

SIFT FLOUR, BAKING POWDER AND SALT..
ADD 4 OZ. WATER, MIX..
ADD SUET OR MARROW AND FILLING..
MIX AGAIN.

TO PREPARE CLOTH BAG DIP BAG IN HOT WATER, SQUEEZE DRY.. DREDGE WITH FLOUR (INSIDE).. POUR IN BATTER, TIE LOOSE BECAUSE PUDDING WILL SWELL..
IMMERSE THE BAG IN BOILING WATER, TURN THE BAG OVER OFTEN.. WHEN SET, REMOVE FROM HOT WATER AND DIP IN COLD WATER.. REMOVE CLOTH, PLACE IN SUITABLE BOWL AND SERVE WITH PLENTY OF SAUCE OR GRAVY.

The road to Yosemite

HIGHWAY 120 TURNS OFF OF HIGHWAY 108-49 AND GOES THRU CHINESE CAMP,PRIEST'S,BIG OAK FLAT,GROVELAND (FIRST GARROTE),ON TO SECOND GARROTE AND THEN INTO YOSEMITE VALLEY.

AREAS THAT HAVE SEEN THE COMING AND GOING OF THE ARGONAUT WILL SOON BE UNDER WATER UPON THE COMPLETION OF THE NEW DON PEDRO DAM.THE LAKE CREATED BY THE NEW DAM WILL COVER 12,960 ACRES.

THE NEW SECTION OF HIGHWAY WILL ERASE FROM THE LANDSCAPE MANY HISTORICAL SITES, AND WILL REJOIN THE PRESENT HIGHWAY BELOW THE LOCATION OF PRIEST'S HOTEL.

THERE ARE SEVERAL OLD BUILDINGS IN BIG OAK FLAT THAT WILL INTEREST THE TRAVELLER.IN GROVELAND THE BALCONIED GROVELAND HOTEL HAS BEEN RECENTLY RENOVATED.BUILT IN 1852 IT SERVED STAGE PASSENGERS AND MINERS ALIKE FOR MANY YEARS.THE TRIP ON INTO YOSEMITE FROM THIS POINT ON IS FAIRLY PRIMITIVE WITH OCCASIONAL BUILDINGS ALONG THE WAY.

THE VIEW OF YOSEMITE AS YOU PROGRESS TO THE VALLEY FLOOR IS BEAUTIFUL.

Fruit Dumplings

USE:

YOU CAN USE FRESH OR DRIED FRUITS FOR THIS ONE..
AT FIRST THE MINERS DID NOT HAVE MUCH FRESH FRUIT,
SO THEY WOULD SOAK UP THE DRIED PRODUCTS THEY HAD
BROUGHT WITH THEM.

INGREDIENTS:

1½ CUPS FLOUR

1/4 TEASPOON SALT

1½ TEASPOONS BAKING POWDER

2 TABLESPOONS BUTTER OR LARD

1/2 CUP MILK OR WATER

METHOD:

SIFT FLOUR, SALT AND BAKING POWDER..
WORK IN THE BUTTER OR LARD WITH A FORK..
ADD JUST ENOUGH MILK OR WATER TO HOLD THE
DOUGH TOGETHER..
ROLL OUT DOUGH A LITTLE LESS THAN 1/2 INCH THICK..
CUT INTO ABOUT 4 INCH SQUARES..
LAY ON FRUIT AND SEAL IN PACKETS BY MOISTENING
THE EDGES OF DOUGH..
BUTTER THE OUTSIDES AND WRAP IN A PIECE OF
LINEN AND BOIL LIKE PUDDING..
SERVE WITH MORE BUTTER OR HARD SAUCE OR WITH
FRESH CREAM MIXED WITH SOME SUGAR AND CINNAMON.

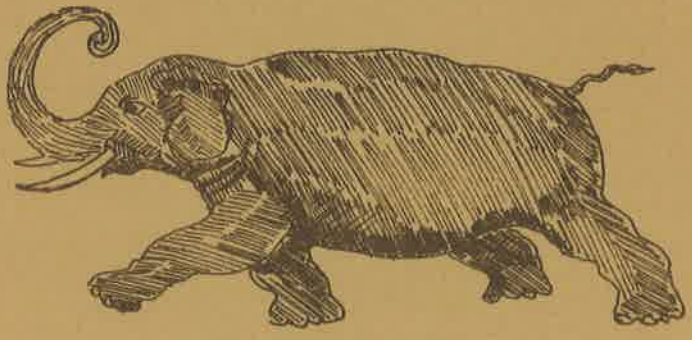
Restauraters and Hoteliers

JAMESTOWN:

THE WILLOWS HOTEL ENJOYED THE REPUTATION "AS THE BEST HOUSE IN TOWN," ACCOMMODATED TRAVELLERS IN GOOD STYLE. THE REGISTER LISTS PERSONAGES FROM AROUND THE WORLD, GENTLEMEN GOING TO OR COMING FROM THE MINES, AND COMPANIES AND AGENTS OF THE ACTING PROFESSION ON TOUR IN THE MINING REGION.

TODAY, "THE WILLOWS," OFFERS DINING ROOM, VARIOUS VIANDS AND POTABLES, BILLIARDS, AND A WALL TO WALL OVER-THE-CEILING COLLECTION OF ANTIQUITIES.

(POLISH SAUSAGES A HOUSE SPECIALTY)



FRITTER BATTER

USE:

BATTER CASINGS FOR VARIOUS FRUITS (DRIED OR FRESH), VEGETABLE AND SMALL MEATS.

INGREDIENTS:

1 CUP FLOUR

4 EGGS - BEATEN

1 TABLESPOON SALT

1 CUP WATER OR MILK

3 TABLESPOONS BUTTER OR DRIPPINGS

(TO LIGHTEN DISSOLVE 2 TABLESPOONS OF BAKING SODA IN WATER, ADD TO BATTER.)

METHOD:

MIX EGGS, SALT, FLOUR, (BAKING SODA IF USED) BUTTER AND ADD WATER OR MILK A LITTLE AT A TIME BEATING GENTLY AS YOU GO..
STOP AT DESIRED THICKNESS..
LIGHTLY FLOUR MATERIAL TO BE FRITTERED, DROP IN HOT FAT TILL BROWNED, DRAIN..
THIS BATTER CAN BE MADE WITH CORN MEAL.

Stockton Times

APRIL 6, 1850

HAVE RECEIVED AND OFFER FOR SALE A LARGE STOCK MOST DESIRABLE MERCHANDISE FOR SALE TO-DAY.

LIQUORS IN CASK'S
BARRELS, HALF BARRELS, 15, 10 and 5 GALLON KEGS.

WINES, BRANDIES, ACCOMACK, PEACH BRANDY, GIN, VERY SUPERIOR OLD MONOGHEILA WHISKEY AND SANTA CRUZ RUM.

XX CROTON ALE IN CASK

MERCHANDISE SHIPPED FROM NEW YORK, OCTOBER 1849.

RECEIVED BY: PAIGE & WEBSTER MERCHANTS
CORNER OF MAIN & HUNTER STREETS

Ginger Bread

USE:

A LONG TIME FAVORITE FOR ALL, EASY TO MAKE AND ALWAYS WELL RECIEVED AS SNACKS AND DESSERT.

INGREDIENTS:

1 CUP SUGAR

1 CUP DARK MOLASSES

2 TEASPOONS GROUND GINGER

1 TEASPOON GROUND CINNAMON

(COUPLE OF DASHES OF CLOVE IF YOU WANT)

1/2 TEASPOON SALT

1/2 CUP BUTTER, MELTED

1 CUP MILK, HOT

2 CUPS FLOUR

2 TEASPOONS BAKING SODA DISSOLVED IN 1/4 CUP HOT WATER

3 EGGS, BEATEN

METHOD:

MIX WELL THE FLOUR, SUGAR, MOLASSES, GINGER, CINNAMON, SALT, BUTTER AND EGGS.. NOW THE FLOUR.. NOW THE HOT MILK AND SODA MIXTURE.. BEAT LIGHTLY AND QUICKLY.. BAKE ABOUT FORTY FIVE MINUTES.

OVEN TEMPERATURE.....300

Feeling Fit & Furry

USING THE PROVISIONS THAT WERE AVAILABLE, THE MINER WAS VERY LIMITED IN WHAT HE COULD PREPARE FOR HIS REPAST. EVEN IF HE HAD A MORE REFINED SELECTION OF FOOD STUFFS IT WOULD BE DOUBTFUL THAT HE WOULD HAVE TAKEN TIME TO PREPARE MORE "FANCY VITTLES." AS IT WAS, HE DEVOTED ONLY A MINIMAL AMOUNT OF TIME TO COOKING.

USING A COMBINATION OF STAPLE FOOD STUFFS, GAME BIRDS, VENISON, BEAR, VARIOUS "VARMITS," FISHES, ACORNS AND OTHER "NATURE FOODS," THE MINER MANAGED BY APPLYING HIS KNOWLEDGE AND HINTS FROM THE INDIANS.

THE LACK OF COOKING UTENSILS PRESENTED SOME PROBLEMS, BUT THE MINER QUICKLY OVERCAME THIS BY MAKING AND USING CLAY POTS AND VESSELS. THE MINER HAD USUALLY OUTFITTED WITH COFFEE POT, FRYING PAN, COVERED POT, METAL CUPS AND UTENSILS. WOODEN-WARE COULD BE PURCHASED OR MADE AS THE NEED AROSE.

FROM THESE CIRCUMSTANCES THE "GOLD SEEKER" QUICKLY RESORTED TO THE ENTIRE MEAL IN A POT THING. IN THE NIGHT AND MORNING THE NEEDED INGREDIENTS WERE PROCESSED, PLACED "HELTER-SKELTER" IN A POT, COVERED AND SET TO COOK-UP ALONG SIDE A CAMPFIRE HEARTH OR MAKE-SHIFT STOVE. IN THE MORNING OR AFTER RETURNING FROM "WORKING THE DIGGINGS," IT WAS MERELY NECESSARY TO "STOKE UP THE FIRE," HEAT AND SET TO EAT. THIS METHOD OF COOKERLY WAS A WAY OF LIFE. IN ADDITION TO USING RECIPES ALREADY IN EXISTENCE, IT GAVE RISE TO THE INVENTION OF MANY OTHERS OF WHICH MORE THAN ONE WERE NOTORIOUS.

Divinity Fudge

INGREDIENTS:

3 CUPS GRANULATED SUGAR

3/4 CUP CORN SYRUP

3/4 CUP WATER

1/3 CUP EGG WHITES

1/4 TEASPOON SALT

1 TEASPOON VANILLA

2/4 CUP BROKEN WALNUTS

METHOD:

COMBINE SUGAR, SYRUP AND WATER AND COOK TO A TEMPERATURE OF 262 DEGREES F.
WHILE SYRUP IS COOKING, POUR THE EGG WHITES INTO A BOWL AND ADD THE SALT TO THEM.
AS SOON AS THE SYRUP REACHES 262 DEGREES F., REMOVE FROM THE HEAT AND LET STAND A MINUTE OR SO WHILE YOU BEAT THE EGG WHITES. BEAT THEM UNTIL VERY STIFF. THEN POUR SYRUP OVER THEM SLOWLY, BEATING CONSTANTLY. THEN FOLD IN THE NUTS AND THE FLAVORING. POUR INTO A BUTTERED DISH OR ONTO WAXED PAPER. WHEN COLD CUT INTO SQUARES AND STORE IN AIRTIGHT CONTAINERS.

NOTE: WHEN SYRUP HAS REACHED 262 DEGREES, ONE TEASPOON DROPPED INTO ONE CUP OF COLD WATER WILL FORM A HARD BALL.

COLUMBIA CANDY KITCHEN

The Art of Cooking

ART IS ANYTHING WELL DONE. COOKING IS AN ART. IF YOU COOK WELL YOU ARE AN ARTIST. A PRIMARY TOOL OF AN ARTIST IS INTEREST. IF YOU HAVE NO INTEREST IN COOKERY THEN YOU SIMPLY CAN NOT COOK. BUT THOSE OF YOU WHO HAVE INTEREST OR LOVE FOR COOKING, EITHER BY CREATION OF OR DIGESTING OF, WILL BENEFIT FROM WHAT YOU WILL ACCOMPLISH.

ANOTHER TOOL OF THE ARTIST IS KNOWLEDGE OF THE MATERIAL TO BE USED, EQUIPMENT, PROCEDURE TO FOLLOW AND THE MEANING OF VARIOUS CULINARY TERMS. GREAT CHEF'S HAVE WRITTEN VOLUMES OF THESE SUBJECTS AND THE PRESENTATION OF EVERY VIAND THAT HAS EVER BEEN EATEN. READ THESE VOLUMES. AND WHEN YOU HAVE NEED FOR THIS INFORMATION, YOU WILL KNOW WHERE TO FIND IT.

JANUARY 7, 1855
San Joaquin Republican

THERE ARE 54 FLOUR MILLS IN THE NORTHERN PART OF THE STATE, PRODUCING 1,263,600 BARRELS PER YEAR. THIS IS THREE TIMES THE AMOUNT NEEDED.

Crepes

USE:

I CAN NOT ENVISION ANY ONE PRODUCT COMING FROM THE KITCHEN THAT CAN BE USED IN SO MANY WAYS AS THE CREPE. IT'S USE AS A CASING FOR VARIOUS STUFFINGS SEEM TO BE LIMITED ONLY BY LACK OF IMAGINATION. THEY MAY BE EATEN SIMPLY AS PANCAKES OR ROLLED OR FOLDED WITH A STUFFING INSIDE, AND A SUITABLE SAUCE SERVED IN, OVER, UNDER, AROUND OR ALONG SIDE.

INGREDIENTS:

4 CUPS FLOUR, SIFTED

1 CUP SUGAR

1 TABLESPOON SALT

2 TEASPOONS VANILLA EXTRACT

12 EGGS

4 CUPS MILK

1/4 CUP COGNAC

1/4 CUP BROWNED BUTTER

METHOD:

MIX DRY INGREDIENTS TOGETHER, ADD BUTTER AND MIX AGAIN. NOW ADD THE REMAINING LIQUIDS AND MIX WELL. LET THE BATTER SET FOR ONE HOUR BEFORE USING. TO COOK, GREASE A 8 INCH EGG PAN, HEAT AND POUR IN 2 OUNCES OF BATTER. "ROLL" THE PAN SO THE BATTER COVERS THE BOTTOM OF THE PAN. COOK LIKE PANCAKES, WHICH THEY ARE.

January 1, 1862

SOME PRICES:

LODGING 6 DOLLARS A WEEK

MEALS: 50 CENTS

COARSE MEAT----------3 CENTS A POUND

CHOICE MEAT----------3 TO 12 CENTS A POUND

PORTER HOUSE STEAK-------12½ CENTS A POUND

FINE FLOUR----------$ 8.75 PER 100 POUNDS

NOTE: 1850 - FLOUR WAS $ 100.00 PER 100

JAN. 1862 - FLOUR WAS $ 8.75 PER 100

SEPT.1862 - FLOUR WAS $ 6.00 PER 100

Bonetta

USE:

A SIMPLE BUT DELICIOUS ITALIAN CUSTARD.

INGREDIENTS:

1½ QUARTS MILK

10 EGGS, BEATEN LIGHTLY

2 TABLESPOONS ALMOND EXTRACT

2 TABLESPOONS VANILLA EXTRACT

1/2 CUP SUGAR

5 OZ. BITTERSWEET CHOCOLATE, MELTED OR GROUND COCOA

METHOD:

CARMEL SUGAR IN BOTTOM OF A RING OR FLAT PAN ABOUT TWELVE INCHES LONG BY THREE INCHES DEEP.

MIX ALL OTHER INGREDIENTS TOGETHER AND HEAT TO NEAR OILING. PLACE IN HOT OVEN IN ANOTHER PAN WITH HOT WATER. BAKE THIRTY MINUTES.

OVEN TEMPERATURE----------450

Stockton Times
MARCH 30, 1850

CARGO OF THE SCHOONER HARRIET LAWRENCE NOW LANDING AND FOR SALE, CONSISTING IN PART, THE FOLLOWING:

PICKLED OYSTERS, LOBSTERS, OLIVES, SYRUPS, PRESERVED MEATS, TOMATO CATSUP, SALARATUS, PEPPER SAUCE, BLANK BOOKS, PAPER, CARPENTER TOOLS, ASSORTED HARDWARE, SPRING BALANCES, GOLD SCALES AND WEIGHTS, AXES, BRUSHES, HAMS, BUTTER, CHEESE, BEANS, MESS PORK, PILOT BREAD, MESS BEEF, REVOLVERS, PRIMERS, FANCY GOODS, SOAP, TABLE SALT, CROCKERY WARE, TINWARE, WOODEN WARE, CLOTHING, MOLLASES, SUGAR, COFFEE, TEA, SPICES, BRANDIED CHERRIES, DRIED FRUITS, HOPS, SIEDLITZ, POWDERS, TOBACCO, AND CIGARS, ETC.....

THESE AND MANY OTHER TYPES OF MERCHANDISE WERE DELIVERED TO MERCANTILE STORES IN THE MOTHER LODE. TODAY, SOME OF THESE OLD AND DELIGHTFUL BUILDINGS ARE STILL IN USE. ONE SUCH EXAMPLE IS THE "COLUMBIA MERCANTILE" IN COLUMBIA, SERVING THE COMMUNITY AND DECORATED WITH VARIOUS APPOINTMENTS OF THE PERIOD.

Apple Pudding

INGREDIENTS:

1 QUART DRIED APPLES

1/4 CUP SUGAR

1 TEASPOON VANILLA

1 TEASPOON CINNAMON

1/4 CUP BUTTER

DUMPLINGS

2 CUPS FLOUR

1 TEASPOON BAKING POWDER

1/2 TEASPOON SALT

1/4 CUP LARD

COLD WATER TO MIX

METHOD:

COVER APPLES WITH COLD WATER AND SOAK OVERNIGHT. BRING TO A SLOW BOIL AND COOK UNTIL TENDER. ADD SUGAR, CINNAMON, VANILLA AND BUTTER. MAKE DUMPLINGS AND DROP ONE SPOONFUL OF BATTER AT A TIME INTO BOILING APPLES. COVER AND SIMMER 1/2 HOUR.

Notice

THE SCHOONER JOCK O'BRIEN HAS DOCKED WITH THE FOLLOWING CARGO CONSISTING IN PART:

SELECTED GOODS, CIDER AND WINE VINEGAR, PLAIN AND FANCY TO SUIT YOUR TASTES. VARIOUS HERBS AND MIXTURES, SPICES, SEASONINGS, WOODENWARE, TOOLS AND MACHINES FOR THE HOUSEHOLD, EARTHENWARE POTS, TIMBALES, COCOTTES, TRANCHOIRS, CROCKERY, PLATES AND PLATTERS, ECT.

THE ABOVE ITEMS CAN BE PURCHASED TO-DAY AT THE "LODE LORE SHOP" ON MAIN STREET IN COLUMBIA. THE "LODE LORE SHOP" IS SUPPLIED WITH THE BEST THE MARKET AFFORDS. THE PROPRIETOR IS PREPARED TO ACCOMODATE THE PUBLIC ON AS REASONABLE TERMS AS ANY HOUSE IN THIS COUNTRY.

LODE LORE SHOP

HINTS *on use of Dried Fruits*

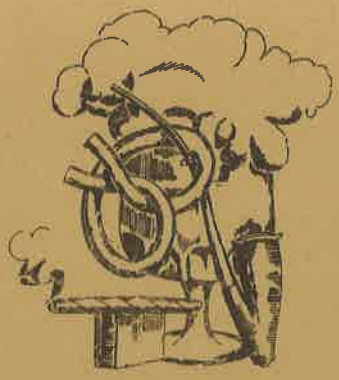
1. SOAK AT LEAST OVERNIGHT IN ENOUGH CLEAR COLD WATER TO COVER.

2. TO STEW--SIMMER GENTLY AFTER SOAKING FOR A FEW MINUTES.. ADD SUGAR AND SPICES IF YOU PREFER.

3. MAKING JAM OR JELLIES--RINSE WELL ONE POUND FRUIT.. COVER WITH CLEAR WATER AND STEW ABOUT 1/2 HOUR.. STRAIN OFF JUICE, ADD WATER TO MAKE ONE QUART..
ADD 1 POUND SUGAR, BOIL AND REDUCE TO ABOUT 1 PINT..
TEST FOR THICKNESS.. ADD CRUSHED FRUIT AND SPICES.. POUR OUT TO COOL.

THE PLANTING OF ORCHARDS, VINEYARDS, VEGETABLE GARDENS, AND BUILDING OF LIVESTOCK HERDS HAD BEGUN IN EARLY CALIFORNIA ON THE SPANISH LAND GRANTS. AS INDICATED EARLIER, THE INITIAL PROVENDER SUPPLIED TO THE "EXPLORERS" OF 1848-1849 CAME FROM THIS SOURCE.

STOCK STILL FORAGE BOTH IN THE FOOTHILLS AND HIGH COUNTRY OF THE SIERRA NEVADA, AND MANY ORCHARDS AND VINEYARDS PLANTED IN THE LOWER ELEVATIONS IN 1849 ARE STILL PRODUCING PRODUCTS FROM THESE ORCHARDS AND VINEYARDS SUCH AS JAMS, JELLIES, AND PRESERVES AND ARE OFFERED FOR SALE AT MR. COVER'S APPLE RANCH NEAR THE CITY OF TUOLUMNE.



J.B. (JACK) DOUGLASS SALOON
HOMEMADE SARSAPARILLA
SOLD BY THE GLASS OR
FOR HOME USE...$1.25
66 "CURES" IN A BOTTLE.....

SARSAPARILLA WAS ADVERTISED AS A "SURE CURE" FOR MOST ANY SICKNESS ONE MIGHT SUFFER FROM,AND OTHERS THAT HE HAD NOT GOTTEN AS YET.

TODAY THIS SOFT BEVERAGE IS SOLD ACROSS THE BAR AT THE "DOUGLASS" SALOON IN COLUMBIA.

ABSQUATULATION

THE MANAGERS OF THE ITALIAN OPERA COMPANY ABSQUATULATED FROM SACRAMENTO ON MONDAY LAST, MUCH TO THE AMAZEMENT OF SUNDRY CREDITORS AND DISAPPOINTMENT OF YOUNG LADIES AND GENTLEMEN WHO HAD SECURED SEATS FOR THE PERFORMANCE THE SAME EVENING. AS USUAL THE PRINTERS AND THE ARTISTS BELONGING TO THE COMPANY SUFFERED MOST.

DECEMBER 30, 1854
SACRAMENTO, CALIFORNIA
BY THE STATESMAN

90.

Skilligalee

USE:

A CONSTANT SOURCE OF STOCK FOR SAUCES OR ENRICHMENT OF OTHERWISE MUNDANE DISHES. ALSO AS A SOURCE FOR A QUICK CUP OF HOT BROTH.

INGREDIENTS:

JUST ABOUT EVERY LEFT OVER PEELING, CORES, SKINS, BONES, TRIMMING OF BIRD OR BEAST INCLUDING MACARONI AND SOME STALE BREAD. DO NOT USE FISHES NOR PEAS, NOR CORN, NOR FAT.

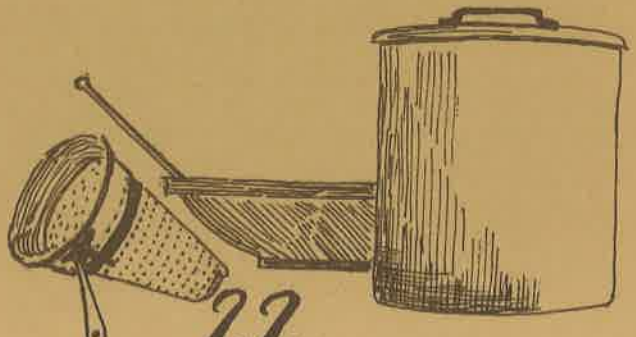
METHOD:

INTO A LARGE POT, HALF FILLED WITH COLD WATER, TOSS THE "LEFTOVERS", FIRST BROWNING ALL MEATS AND BONES..

SALT AND PEPPER
BAY LEAVES
PARSLEY

(NOTE: OF THESE YOU MUST USE YOUR OWN JUDGEMENT AS AMOUNT VARIES WITH POT SIZE.)

BRING TO A SLOW BOIL, CLEAN SIDES OF POT AS LIQUID RECEDES.. USE HOT WATER TO MAINTAIN BOILING WATER AND LEVEL.. BRING TO BOIL ONCE PER DAY, CLEAN SIDES, ETC., AND STOCK WILL NOT SPOIL.



Stockton Times
1850

STOCKTON PHARMACY.....ALWAYS ON HAND A GENEROUS ASSORTMENT OF DRUGS AND MEDICINES, BOOKS, STATIONARY, AND ECT...

PRESCRIPTIONS IN FRENCH, SPANISH, GERMAN, LATIN AND ENGLISH ACCURATELY COMPOUNDED. SYRUP OF CANCHALOGUA AND HYDRIODATE OF POTASH, A CERTAIN CURE FOR SCURVY AND RHEUMATISM.....

A SUPERIOR QUALITY OF LEMON SYRUP, MANUFACTURED EXPRESSLY FOR THIS COUNTRY AS A PREVENTITIVE OF SCURVY.....

Beef Stock Pot

INGREDIENTS:

4 POUNDS KNUCKLE BONES, CUT IN HALF

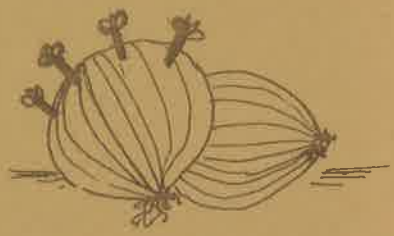
4 SMALL CARROTS

1 MEDIUM TURNIP

3 ONIONS (1 STUCK WITH 4 CLOVES)

1 PARSNIP

2 STICKS CELERY



BOUQUET OF HERBS
- 2 TABLESPOONS PARSLEY
- 1 TEASPOON THYME
- 2 BAY LEAF

2 TABLESPOONS SALT

4 QUARTS COLD WATER

METHOD:

BREAK BONES, WASH, SALT, PEPPER AND BROWN WELL IN OVEN. PLACE IN LARGE POT, ADD WATER AND BRING TO A BOIL, REDUCE HEAT, SIMMER AND SKIM FOR 12 TO 15 HOURS. STRAIN.

The "Good Things of Life."

BATHING IN AN ICE COLD RIVER WAS NOT AN EVERYDAY PRACTICE. IT WAS BAD ENOUGH TO STAND IN THE ICY WATER AND GO THRU THE NECESSARY MOTIONS OF PANNING GOLD FROM DAWN TO DUSK.

WASHING CLOTHES COULD BE ACCOMPLISHED BY TIEING UP YOUR "DUDS" WITH A PIECE OF LINE, THROW THEM OUT IN THE RIVER AND LET THE AGITATION OF THE WATER DO THE JOB, HOPING THAT ALL WOULD NOT BE CARRIED AWAY BY THE CURRENT.

LATER DEVELOPMENTS BROUGHT INTO BEING THE "BATHHOUSE" ESTABLISHMENT, THE CHINESE LAUNDRY, AND IN SOME CASES LAUNDRY WAS SENT TO THE HAWAIIAN ISLANDS TO BE DONE AS IT WAS CHEAPER.

DANCING WAS POPULAR, AS WAS ANY OTHER DIVERSION-- IF YOU COULD FIND A "PARTNER." ONE PRACTICE WAS TO TIE A KERCHIEF AROUND THE ARM OF THOSE DESIGNATED TO BE FEMALES, AND THE DANCE WAS ON. OTHER DIVERSIONS WOULD BRING IN AN ENTIRE MINING COMMUNITY TO VIEW THE LATEST ARRIVALS OF THE OPPOSITE SEX. A NEW BORN CHILD WOULD BE VIEWED BY LONG LINES OF MINERS AND WERE GIVEN GIFTS OF GOLD SPECIMENS AND "DUST." DOG FIGHTS, BEAR FIGHTS, BEAR BAITING, COCK FIGHTS, SHOOT-OUTS, FIST FIGHTS, GAMBLING EXTRAVAGANZA'S, COCK ROACH RACES, "THE FASTEST LICE IN TOWN," THEATRE GROUPS, HANGINGS, TRIALS', THE RISE AND FALL OF THE MOON -- THESE AND MORE WERE ALL SUBJECTS FOR GAYETY AND GREAT INTREST.

Borsch

USE:

THIS RECIPE IS RATHER ELABORATE, BUT WELL WORTH THE EFFORT. SERVE UP WITH BLEENY, A RUSSIAN PANCAKE, AND A LOT OF SOUR CREAM AND MELTED BUTTER.

INGREDIENTS:

3 POUNDS OF OLD DUCK, ROASTED AT 450 DEGREES

4 OZ. SALT PORK, DICED

1½ QUARTS OF STOCK

6 BEETS, CHOPPED

4 CARROTS, CHOPPED

1 CUP ONIONS, QUARTERED

1 CLOVE GARLIC, CRUSHED

2 STALKS CELERY, CHOPPED

6 CRUSHED PEPPERCORNS

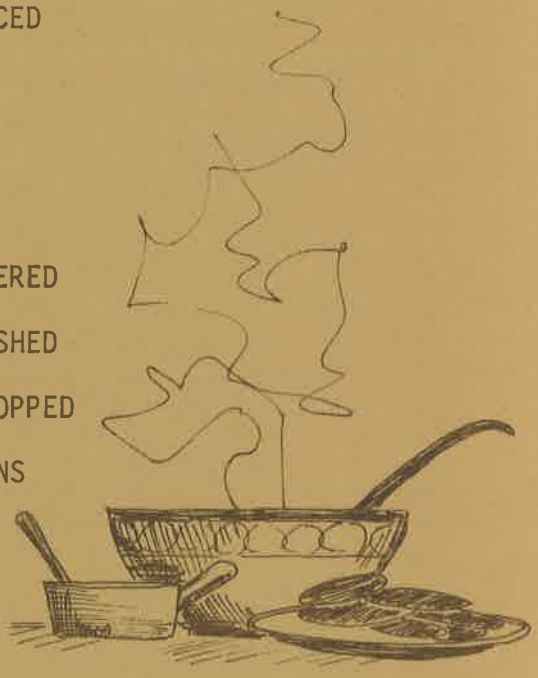
1/2 TEASPOON NUTMEG

1 TEASPOON THYME

2 BAY LEAF

4 SPRIGS PARSLEY

1 TABLESPOON SALT



METHOD:

PLACE EVERYTHING IN A SOUP POT AND BRING TO A BOIL, AND REDUCE TO A SLOW BOIL. SKIM FREQUENTLY AND CLEANSE THE INSIDE OF THE POT AS THE LIQUID REDUCES. CONTINUE FOR AT LEAST FOUR HOURS. PUREE THE ENTIRE REMAINS. CHECK FOR SEASONINGS. SERVE VERY HOT.

Sauteed Zucchini

USE:

SERVE AS A SIDE DISH OR CHOP COARSELY, ADD COOKED BULK SAUSAGE AND PARMESAN CHEESE, BEATEN EGGS. COOKED IN A FRY PAN ON TOP OF THE STOVE IT'S A "TORTE." BAKED IN THE OVEN (350) IT'S A FRITTATA.

INGREDIENTS:

1 POUND ZUCCHINI, SLICED LENGTHWISE ABOUT 3 INCHES LONG, 1/2 INCH THICK. PARBOILED AND DRAINED.

2 TABLESPOONS BUTTER

2 TABLESPOONS OLIVE OIL

1/2 TEASPOON WHOLE ROSEMARY

2 CLOVES GARLIC, CRUSHED

1 TABLESPOON PARSLEY, CHOPPED

SALT AND PEPPER TO TASTE

3 TABLESPOONS CREAM SHERRY

METHOD:

MELT BUTTER IN SKILLET, ADD GARLIC AND SAUTE FOR A FEW MINUTES. REMOVE GARLIC. TURN HEAT ON VERY HIGH, ADD THE ZUCCHINI, HERBS AND SEASONINGS QUICKLY. STIR GENTLY. COOK UNTIL THE ZUCCHINI IS BROWNING LIGHTLY. SPLASH IN THE SHERRY, STIR AND SERVE.

Court Bouillion

USE:

POACHING MEATS - FOWL - FISHES AND VEGETABLES. EITHER IN DIRECT CONTACT WITH THE LIQUID OR PORTIONS WRAPPED IN PAPER ENVELOPES WITH INDIVIDUAL SEASONINGS.

INGREDIENTS:

1 QUART COLD WATER

1 SMALL ONION STUCK WITH 2 CLOVES

1 SMALL CARROT -- SCRAPED

2 SPRIGS CELERY TOPS

2 TEASPOONS LEMON JUICE

1/2 TEASPOON WHOLE THYME

1 BAY LEAF

2 SPRIGS PARSLEY

1/4 TEASPOON SALT

5 CRACKED PEPPERCORNS

METHOD:

BRING TO A SLOW BOIL, IMMERSE MATERIAL TO BE COOKED.. BE CAUTIOUS NOT TO OVER COOK.. GENTLY REMOVE AND PLACE ON SERVING DISH.. ADD SAUCES, GARNISH AND SERVE.

Sauteed Mushrooms

USE:

AS A GARNISH FOR STEAKS, CHOPS, FOWL AND FISHES.

INGREDIENTS:

1/2 POUND FRESH MUSHROOMS, SLICED
(MUSHROOMS SHOULD BE CLOSED AND HEAVY.)

1/4 CUP BUTTER

1/4 TEASPOON SALT

PEPPER TO TASTE

1/2 TEASPOON OREGANO

1 TEASPOON PARSLEY

GARLIC TO TASTE

2 TABLESPOONS CREAM SHERRY

METHOD:

MELT BUTTER OVER HOT FIRE, (THE PAN MUST BE VERY HOT SO AS NOT TO STEW THE MUSHROOMS.) ADD MUSHROOMS AND SEASON RIGHT AWAY. STIR AND TURN THE MUSHROOMS QUICKLY. AS THE MUSHROOM APPEARS TO BE TRANSLUCENT, SPRINKLE IN THE SHERRY, STIR AND SERVE AS A GARNISH OR SIDE DISH. THIS MAY TAKE A LITTLE PRACTICE, BUT IT IS WELL WORTH THE EFFORT.

Fresh Garlic Soup

INGREDIENTS:

2 CLOVES GARLIC, CRUSHED

1 SLICE BREAD, DRIED

1/2 CUP HEAVY SOUP STOCK

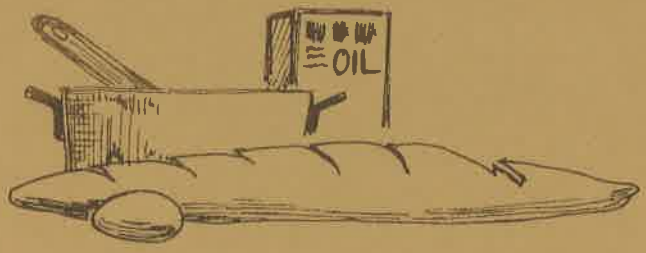
2 TABLESPOONS OLIVE OIL

SALT AND PEPPER TO TASTE

1 EGG, BEATEN

METHOD:

BROWN GARLIC, ADD BREAD, SEASON, OLIVE OIL, BOILING STOCK, AND EGG.
BOIL 1 MINUTE, SERVE.



Sauerkraut

USE:

AS A SIDE DISH TO SAUSAGES AND OTHER MEATS AND FOWL. THE USE OF SAUERKRAUT BEGAN AT ABOUT THE TIME OF THE BUILDING OF THE GREAT WALL OF CHINA. IT WAS BROUGHT BY THE TARTARS TO EASTERN EUROPE.

INGREDIENTS:

1 QUART SAUERKRAUT - DRAINED

3 CUPS POTATOES, GRATED

6 SLICES BACON, DICED OR SALT PORK

1 CUP ONION, DICED

1 BAY LEAF

10 CRACKED PEPPER CORNS

METHOD:

BROWN BACON, ADD ONIONS AND SAUTE,
ADD POTATOE AND KRAUT AND SEASONING.
COOK SLOWLY, STIR OFTEN, ADD WATER AS NEEDED.
COOK FORTY FIVE TO SIXTY MINUTES.

SERVES 8

Minestrone

USE:

A FULL MEAL IN A POT, SERVE WITH BREAD, BUTTER, MORE CHEESE AND RED WINE.

INGREDIENTS:

1/2 CUP SALT PORK, DICED

1/4 CUP ONION, CHOPPED

1/4 CUP CARROT, DICED

1 TURNIP, DICED

1/4 CUP CELERY, CHOPPED

2 POTATOES, GRATED

2 TOMATOES, PEELED, CHOPPED

1/2 CUP STRING BEANS, DICED

1 BUNCH SPINACH, CHOPPED

1/4 CUP SOUP MACARONI

1½ QUARTS STOCK

SALT TO TASTE

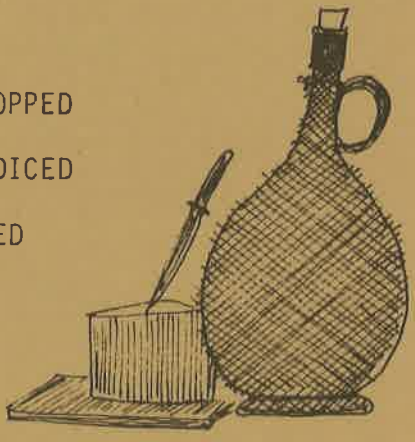
1/4 TEASPOON PEPPER

2 TABLESPOONS WHOLE SWEET BASIL

1 TABLESPOON WHOLE OREGANO

2 TABLESPOONS PARSLEY, CHOPPED

1 CUP PARMESAN CHEESE



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METHOD:

PLACE ALL INGREDIENTS IN A LARGE POT. STIR OFTEN AND COOK UNTIL DONE.

Potatoe Pancakes

INGREDIENTS:

4 CUPS POTATOES, GRATED

1 CUP ONION, GRATED

8 EGGS

1 TABLESPOON SALT

1/2 TEASPOON PEPPER

1 QUART COOKING OIL

METHOD:

GRATE THE POTATOES INTO A BOWL OF WATER, LET SET FOR 1 HOUR. REMOVE POTATOES FROM WATER SQUEEZING AS DRY AS POSSIBLE, CAREFULLY DRAIN OFF LIQUID FROM THE BOWL AND SAVE THE STARCH RESIDUAL THAT REMAINS IN THE BOTTOM. PLACE POTATOES IN THE BOWL WITH RESIDUE, ADD ALL OTHER INGREDIENTS, MIX WELL.

HEAT OIL IN SKILLET, (OIL SHOULD BE 1/2 INCH DEEP) SHAPE POTATOES INTO CAKES ABOUT 3 INCHES ACROSS, 1/2 INCH THICK, PLACE IN VERY HOT OIL, BROWN WELL, TURN, BROWN AGAIN, DRAIN ON PAPER, SERVE.

Onion Soup

USE:

SLICES OF FRENCH BREAD, BUTTERED AND FRIED, SPRINKLED WITH PARMESAN CHEESE SHOULD BE SERVED WITH THIS SOUP.

INGREDIENTS:

6 MEDIUM ONIONS, SLICED THIN

1/4 CUP BUTTER

1/4 CUP FLOUR

1/4 TEASPOON TARRAGON

1 BAY LEAF

2 SPRIGS PARSLEY

SALT AND PEPPER

1 QUART STOCK, CHICKEN

1/2 CUP SAUTERNE WINE

METHOD:

MELT BUTTER IN A LARGE SKILLET. ADD ONIONS AND SPRINKLE ON THE FLOUR. STIR AND SAUTE SLOWLY. DO NOT BROWN THE ONIONS. ADD STOCK, WINE AND HERBS. BRING TO SLOW BOIL AND REDUCE 1/3. SEASON WITH SALT AND PEPPER. SERVE VERY HOT WITH HOT FRIED BREAD AND WHITE WINE.

Stuffed Sole

USE:

TURBOT IF AVAILABLE IS WITHOUT QUESTION THE FINEST MATERIAL FOR THIS DISH. SOLE OR FLOUNDER ARE SUITABLE.

INGREDIENTS:

4 FILETS OF SOLE

1 CUP DUNGENESS CRAB MEAT

1/2 CUP MUSHROOMS, SLICED

1/4 CUP GREEN ONIONS, CHOPPED

1 TEASPOON THYME

1 CLOVE GARLIC, CHOPPED FINE

1 TABLESPOON PARSLEY, CHOPPED

2 OUNCES SAUTERNE WINE

2 CUPS SAUCE MORNAY

METHOD:

WASH AND DRY FILETS, SET TO DRY ON PAPER, MIX ALL OTHER INGREDIENTS, LAY THE FISH FLAT AND DIVIDE THE CRAB MIXTURE AMONGST THE FOUR SERVINGS, ROLL THE FISH AROUND THE MIX, SPOON 2 TABLESPOONS OF SAUCE INTO INDIVIDUAL BAKING DISHES, AND LAY THE FISH ON THAT, DIVIDE REMAINING SAUCE OVER THESE, BAKE 30 MINUTES AT 375 DEGREES, SERVE.

Pea Soup

INGREDIENTS:

WASH 1 PINT OF SPLIT PEAS - COVER WITH COLD WATER, ADD 1/2 TEASPOON SODA. LET STAND OVERNIGHT. NEXT DAY RINSE PEAS,

ADD 3 QUARTS COLD WATER OR STOCK

1/2 POUND SALT PORK, DICED

1/2 CUP CHOPPED ONION

1/2 CUP CHOPPED CELERY

2 TEASPOONS SALT

1/2 TEASPOON PEPPER

METHOD:

BRING SOUP TO A BOIL. REDUCE HEAT TO A SLOW BOIL. COOK FOR THREE TO FOUR HOURS, ADDING BOILING WATER AS NEEDED.

Shrimp Saute

INGREDIENTS:

24 LARGE SHRIMPS, COOKED, CLEANED

2 CLOVES OF GARLIC

3/4 CUP OF BUTTER

1 CUP OF DRY BREAD CRUMBS, COARSE

1 TABLESPOON OF FINELY MINCED PARSELY

DASH OF PAPRIKA

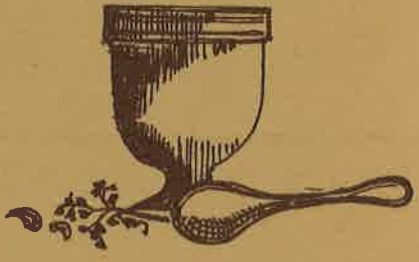
1/4 CUP OF DRY SHERRY

SALT TO TASTE

1/2 TEASPOON TARRAGON

1/4 CUP SHALLOTS

ARROW ROOT TO THICKEN



METHOD:

BRING TO A BOIL 2 QUARTS WATER, ADD SHRIMP, COOK 5 MINUTES, COOL and CLEAN.
CRUSH THE CLOVES OF GARLIC THOROUGHLY SO THAT IT IS REDUCED TO A PULPY MASS. COMBINE WITH THE BUTTER, THE PAPRIKA, TARRAGON, SHALLOTS, PARSLEY AND SHERRY. ADD SHRIMPS AND ARROW ROOT TO THICKEN AND TOSS TO COAT THOROUGHLY. SEASON TO TASTE.

ARRANGE SHRIMPS IN HOT CASSEROL DISHES, SPRINKLING CRUMBS OVER THE TOP. POUR REMAINING MELTED BUTTER OVER THE TOP OF THE CRUMBS AND PLACE UNDER BROILER TO BROWN.

Pepper Pot

INGREDIENTS PART 1:

WASH 2 POUNDS OF TRIPE AND 4 CALVES FEET
ADD 1 RED PEPPER

1 STALK CELERY

2 CLOVES

METHOD PART 1:

COVER WITH COLD WATER AND SIMMER AND SKIM UNTIL VERY TENDER.. DICE MEATS AND RETURN TO STRAINED STOCK.

INGREDIENTS PART 11:

ADD WATER OR SKILLAGEE TO MAKE 3 QUARTS STOCK.

ADD 1 TEASPOON THYME

1 BAY LEAF

1 CUP ONION, DICED

2 CUPS POTATOES, DICED

8 CRACKED PEPPERCORNS

1½ TEASPOON SALT

1 TURNIP, DICED

2 TABLESPOONS CHOPPED PARSLEY

METHOD PART 11:

SKIM AND SIMMER TILL VEGETABLES ARE TENDER AND SERVE WITH DUMPLINGS.

Oysters & "Okree"

USE:

SERVE WITH PLAIN RICE

INGREDIENTS:

2 CANS OYSTERS

1/2 CUP SALT PORK, DICED

1/2 CUP ONION, CHOPPED

3 TOMATOES, PEELED, DICED

10 OKRA, WHOLE

1 SWEET GREEN PEPPER, DICED

1 QUART STOCK (INCLUDING OYSTER LIQUOR)

SALT AND PEPPER TO TASTE

1 BAY LEAF

METHOD:

SAUTE SALT PORK, ADD ONIONS AND SAUTE. NOW THE TOMATOES, PEPPER, OKRA AND CONTINUE TO SAUTE. ADD LIQUID, BAY LEAF AND BRING TO BOIL. REDUCE HEAT TO SLOW BOIL, ADD OYSTERS AND SEASON. (THICKEN IF NEEDED)

Cornbread

USE:

A HOT SLAB OF CORNBREAD, ALL CRUMBLY AND SMEARED WITH SOFT BUTTER TO SUPPLEMENT A HEARTY SOUP OR STEAMING CASSAROLE OF STEW LACKS ONLY THE STRAINS OF A STRING QUARTET PLAYING BACH, OR THE TORMENTED SOUNDS OF GYPSIE MUSIC, THE SQUISH OF A PADDLE WHEELER SLIDING UP OR DOWN THE MISSISSIPPI RIVER, TOWARDS SAINT JO OR NATCHEZ TO TENNESSEE.

INGREDIENTS:

1 CUP FLOUR

1 CUP CORNMEAL

1/2 TEASPOON SALT

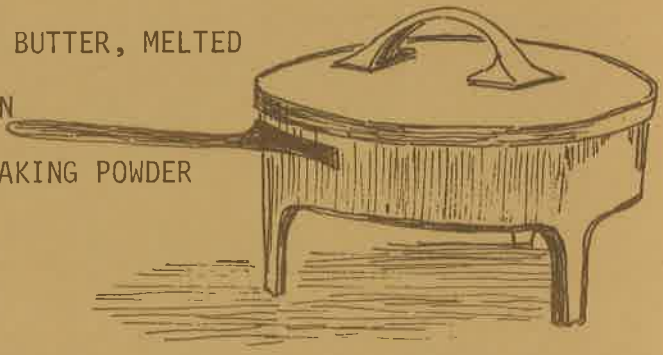
3 TABLESPOONS SUGAR

3 TABLESPOONS BUTTER, MELTED

2 EGGS, BEATEN

4 TEASPOONS BAKING POWDER

1/4 CUP MILK



METHOD:

SIFT TOGETHER FLOUR, CORNMEAL, SALT, BAKING POWDER AND SUGAR.. ADD MILK AND EGGS, BEAT BRISKLY.. ADD MELTED BUTTER..
BAKE FOR ABOUT THIRTY MINUTES.

OVEN TEMPERATURE----------325

Oyster Stew

USE:

ONE OF THE FAVORITE SEAFOODS IN USE ALL THRU THE MOTHER LODE WAS CANNED OYSTERS..
DIGGING IN OLD GARBAGE DUMPS FOR RELICS YOU WILL COME ACROSS AN ASTOUNDING AMOUNT OF OYSTER CANS.

IF YOU USE FRESH OYSTERS AND SIMMER THEM, THEY ARE DONE WHEN THE EDGES OF THE OYSTERS START TO CURL.. THIS CURLING IS CALLED A "RUFFLE".

INGREDIENTS:

2 8 OZ. CANS OYSTERS, DRAINED

1/2 CUP ONIONS, CHOPPED

1 CUP POTATOE, DICED

1½ CUP MILK OR CREAM, SCALDED

1 TEASPOON SALT

1/2 TEASPOON PEPPER

2 TABLESPOONS BUTTER

1 BAY LEAF

2 TABLESPOONS PARSLEY, CHOPPED

1/4 CUP CRUSHED SODA CRACKERS

METHOD:

HEAT LIQUID, ADD POTATOES, ONIONS, BAY LEAF, SALT AND PEPPER.. SIMMER UNTIL CRISP BUT TENDER;
ADD 1/4 CUP CRUSHED SODA CRACKERS, STIR WELL..
ADD A DASH OR TWO OF HOT SAUCE IF YOU LIKE IT SPICY..
ADD OYSTERS, SCALDED MILK, PARSLEY AND BUTTER..
WHEN BUTTER MELTS, SERVE.

Dumplings

USE:

DROP SMALL SPOONFULS IN SOUPS, STEAM FOR USE WITH STEWS. PLACE ON TOP OF CASSAROLE DISHES, COVER AND BAKE.

INGREDIENTS:

2 CUPS FLOUR

2 TABLESPOONS BAKING POWDER

3/4 TEASPOON SALT

2 TABLESPOONS BUTTER, MELTED

MILK TO MOISTEN

FOR VARIOUS FLAVORS YOU MAY ADD GRATED LEMON RIND, PARSLEY, ONIONS, LIVER OR FRUITS.

METHOD:

MIX SALT, FLOUR AND BAKING POWDER TOGETHER..
ADD BUTTER.. (ADD ANY FLAVOR YOU WANT)
SLOWLY ADD THE MILK, MIXING AS YOU GO..
WHEN PROPERLY MIXED, YOU WILL BE ABLE TO FORM THE DUMPLING BUT IT WILL STILL BE A LITTLE STICKY.

MAKES 12

Oyster Loaf

USE:

RESTAURANTS THROUGHOUT THE MOTHER LODE ADVERTISED OYSTERS PREPARED IN ANY FASHION. THIS RECIPE IS AN OYSTER FRY, STUFFED IN A SMALL LOAF OF TOASTED BREAD, ALONG WITH VARIOUS PICKLES, TOMATO CATSUP OR TARTERSAUCE. TAKEN IN HAND AS FISH AND CHIPS AND CASUALLY EATEN WITH ONES FAVORITE BEVERAGE.

INGREDIENTS:

1 DOZEN OYSTERS, WELL DRAINED AND DRIED

1 BEATEN EGG

1 CUP SEASONED BREADCRUMBS
SALT AND PEPPER
PARSLEY AND SOME GRATED CHEESE

ABOUT AN 8" CHUNK OF FRENCH BREAD

SLICE 1/2" FROM BOTTOM CRUST,
TRIM OFF TOP CRUST IF YOU WANT TO,
SCOOP OUT SOFT CENTER OF BOTH CHUNKS
LEAVING ENOUGH TO FORM A BASKET.

VERY HOT OIL

METHOD:

DREDGE OYSTERS IN BREADCRUMB MIX.. DIP THEM ONE AT A TIME IN BEATEN EGG.. LAY THE OYSTER IN THE BREAD CRUMBS AND COVER WITH MORE BREAD CRUMBS.. PRESS LIGHTLY AND LET IT SET THERE FOR ABOUT 1/2 MINUTE.. THIS PROCEDURE ALLOWS THE EGG MOISTURE TO ABSORB ITS FULL AMOUNT OF BREADCRUMBS.

BREAD ALL THE OYSTERS IN THIS MANNER.. FRY OFF IN VERY HOT OIL.. BUTTER THE BREAD BASKET AND LIGHTLY TOAST THE SAME, STUFF WITH THE FRIED OYSTERS, AND DONATE THE OTHER VARIOUS STUFFERS YOU FAVOR.. CONTINUE WITH THE BEVERAGE.

HARDTACK

USE:

AS A NON SPOILING CRACKER, THIS IS IT..
TOUGHER THAN SHEET IRON STEAK, BUT IT TASTES GOOD WITH SOME OF THE DISHES PRESENTED HERE..
AS A PUSHER IT'S GREAT..
HARDTACK IS ALSO KNOWN AS PILOT BREAD AND SAILOR BISCUIT..
LEGEND AND FOLKLORE SPEAK OF IT OFTEN.

INGREDIENTS:

1½ CUPS FLOUR

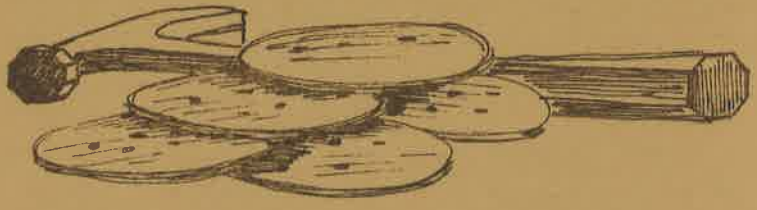
1 TABLESPOON SALT

1 TABLESPOON SUGAR

WATER TO MIX

METHOD:

MIX ALL TOGETHER TO MAKE A RATHER DRY DOUGH..
ROLL OUT 1/4 INCH THICK.. CUT INTO SQUARES, RECTANGLES OR CIRCLES ABOUT 2 INCH SIZE..
PUNCH HOLES THRU THE DOUGH AND BAKE VERY SLOW SO AS NOT TO BROWN THEM.. THE OBJECT IS TO DRY THEM.. STORE IN SEALED JARS OR TIGHTLY SEALED BAGS TO KEEP OUT THE VARMITS.



Oyster Brochette

INGREDIENTS:

2 CANS OYSTERS, DRAINED

24 FRESH MUSHROOMS, PARBOILED

12 BOILING ONIONS, PARBOILED

SAUCE

1/4 CUP MELTED BUTTER

1 TEASPOON PARSLEY, CHOPPED

2 CLOVES GARLIC, CRUSHED

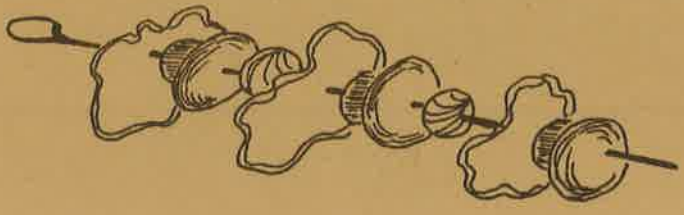
1 TABLESPOON LEMON JUICE

1 TEASPOON WHOLE OREGANO

1 PARSLEY BRUSH, FOR BASTING
(SEVERAL STALKS OF PARSLEY BOUND TOGETHER TO FORM A "BRUSH.")

METHOD:

ALTERNATE OYSTERS, ONIONS AND MUSHROOMS ON METAL SKEWERS. MELT BUTTER AND CONTINUE TO COOK UNTIL BUTTER FOAMS AND TURNS LIGHT BROWN. REMOVE FROM FIRE AND POUR INTO A BOWL. ADD ALL OTHER INGREDIENTS FOR SAUCE. BASTE OYSTERS ECT., BY DIPPING THE PARSLEY BRUSH IN THE BOWL OF SAUCE. PLACE OYSTERS ECT. ON THE GRILL OVER HOT COALS. CONTINUE TO BASTE AS THEY ARE COOKED.



Hush Puppies

USE:

HUSH PUPPIES ARE QUICK AND EASY TO PRODUCE. SERVED HOT AND CRISP WITH PAN FRIED FISHES OR PAN FRIED CHICKEN, GRAVY AND GRITS.

INGREDIENTS:

1½ CUPS CORNMEAL

1 TABLESPOON BAKING POWDER

1/2 TEASPOON SALT

1/2 CUP ONION, CHOPPED FINE

2 EGGS, BEATEN

1/4 CUP MILK OR WATER (ABOUT)

METHOD:

PUT TOGETHER CORNMEAL, BAKING POWDER, SALT AND ONION. MIX.. ADD EGGS AND STIR.. ADD WATER.. SHAPE INTO BALLS ABOUT 1 INCH OR IN FLAT ROUND CAKES ABOUT 1½ INCHES ACROSS AND 1/2 INCH THICK.. DROP IN HOT OIL UNTIL CRISP.. DRAIN ON PAPER AND SERVE.

MAKES - 12

SERVES - 4

Frying Fishes

USE:

THIS METHOD IS EXCELLENT FOR MANY VARIETES OF FISHES. THERE ARE MORE THAN 200 VARIETES OF FISHES TO BE TAKEN OFF THE COAST OF CALIFORNIA. THOSE FISHES OF FINE TEXTURE, SUCH AS SALMON, SOLE, FLOUNDER AND TROUT SHOULD BE POACHED.

INGREDIENTS:

4 EACH 6 OUNCES OF FISH PER PERSON

1 CUP FLOUR FOR DREDGING, SEASONED, SALT AND PEPPER

3 TABLESPOONS BUTTER

3 TABLESPOONS OLIVE OIL

1 TABLESPOON PARSLEY, CHOPPED

1 TEASPOON OREGANO, WHOLE

SALT, PEPPER, GRANULATED GARLIC

2 OUNCES SAUTERNE WINE

METHOD:

WASH FISH IN COLD WATER, DRAIN, DRY AND LAY ON PAPER. MELT BUTTER IN A SKILLET, ADD OIL HEAT FAIRLY HOT, DREDGE FISH IN FLOUR, PLACE IN SKILLET AND LIGHTLY BROWN. TURN, SEASON, ADD HERBS, COOK TILL DONE. (FISH WHEN RAW IS TRANSLUCENT, WHEN COOKED-OPAQUE, WITH A FORK, PART THE FLESH OF THE FISH AND TEST DONENESS BY SIGHT.) SPRINKLE WITH SAUTERNE, STEAM AND SERVE.

Sour Dough Starter

USE:

THE LEGENDARY "RISER" SAID TO HAVE BEEN CARRIED AROUND AND "SAVED" FOR YEARS. EACH TIME YOU USE SOME "STARTER," TAKE AWAY FROM WHAT YOU HAVE MADE, WHAT YOU TOOK FROM THE FORMER AND PUT IT BACK. AND KEEP YOUR WHOLE STARTER IN A COOL PLACE.

INGREDIENTS & METHOD:

2 CUPS FLOUR

2 TABLESPOONS SUGAR

1 TABLESPOON SALT

WATER TO MIX LIKE HEAVY CREAM

ADD 1 TABLESPOON VINEGAR

SET TO SOUR

(NEEDS A RUNNING START OF 2 DAYS.)

FOR FLAP JACKS, MIX, SET UP THE NIGHT BEFORE, LET SET OUT OVERNITE. REPLACE SOME BATTER TO THE ORIGINAL STARTER.

Crayfish Bisque

USE:

LOBSTER, SHRIMP, PRAWNS, CLAMS, SCALLOPS OR WHITEFISH MAY BE USED IN THIS RECIPE.

INGREDIENTS:

18 CRAYFISH

1/4 CUP BUTTER

1/2 CUP SAUTERNE WINE

1 QUART STOCK, SEE METHOD

2 TABLESPOONS ONION, CHOPPED FINE

6 FRENCH ROLLS, SWEET

1 CUP CREAM

1 TEASPOON SALT

1/8 TEASPOON PEPPER

1/4 TEASPOON WHOLE THYME

1 SMALL BAY LEAF

2 SPRIGS PARSLEY

CAYENNE PEPPER, CAREFULLY

76.

METHOD:

WASH CRAY IN COLD WATER. BRING STOCK TO BOIL, ADD CRAYFISH AND COOK AT SLOW BOIL TILL BRIGHT RED. REMOVE CRAYFISH AND REMOVE TAIL MEAT. POUND REMAINING SHELLS AND RETURN TO SIMMERING STOCK, ADD ONIONS, THYME, BAY LEAF, WINE, THE PULP OF THE FRENCH ROLLS, SALT, PEPPER AND PARSLEY. REDUCE BY ONE-THIRD, STRAIN THRU A SIEVE. THE STOCK SHOULD NOW BE FAIRLY THICKENED BY THE BREAD PULP. REDUCE THE CRAYFISH TAILS TO A PULP, ADD CREAM, CRAYFISH AND BUTTER TO STOCK. DASH ON CAYENNE TO SUIT YOUR TASTE, SERVE RIGHT AWAY.

Sour Dough Pancakes

USE:

THESE CAN BE MADE WITH STRAIGHT FLOUR, BUCKWHEAT OR CORNMEAL MIXED HALF AND HALF WITH FLOUR. MAKE THE BATTER THE NIGHT BEFORE SO AS TO LET THE STARTER WORK.

INGREDIENTS:

2 CUPS FLOUR OR MIX

1 TEASPOON SALT

1½ TEASPOON BAKING SODA

2 EGGS

1 TABLESPOON SUGAR

1½ CUPS MILK

STARTER, 1 INCH BALL (INDEX)

METHOD:

MIX FLOUR, SALT, BAKING SODA AND SUGAR..
ADD EGGS AND MILK, MIX WELL.. BREAK UP STARTER BALL AND STIR IN.. THIN IN THE MORNING IF NEEDED..
GREASE HOT GRIDDLE, COOK'EM UP.

Baking Fish

USE:

BAKING FISH SHOULD BE LIMITED TO LARGE FISHES WHICH CONTAIN GOOD AMOUNTS OF MOISTURE OR OIL. ONCE AGAIN EXCLUDING FINER FLESHED FISHES.

INGREDIENTS:

5 to 10 POUND FISH, CLEANED BUT WHOLE

3 LEMONS, SLICED

SALT AND PEPPER, MILLED

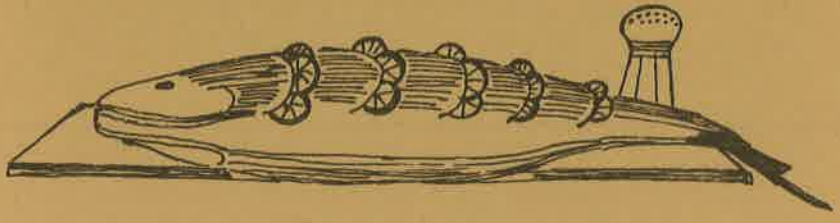
1 CUP OLIVE OIL

6 SPRIGS PARSLEY

3 CLOVES GARLIC, CRUSHED

METHOD:

ON ONE SIDE OF THE FISH CUT INCISIONS ACROSS THE FISH TO THE DEPTH OF THE BACKBONE 4" APART, OPEN EACH CUT AND SALT FREELY, STUFF WITH THREE OR FOUR SLICES OF LEMON. HEAT OVEN TO 375 DEGREES, HEAT OIL IN A SHALLOW BAKING SHEET, ADD GARLIC AND LET BROWN LIGHTLY, REMOVE GARLIC, ADD PARSLEY, MILLED PEPPER AND THE FISH, REDUCE HEAT TO 300, BASTE FREQUENTLY UNTIL DONE.



Egg Noodles

USE:

AFTER PREPARING THE NOODLES MAY BE COVERED WITH BROWNED BUTTER, GARLIC AND CHEESE, THICKENED STOCK TO MAKE GRAVIES, TOMATOE SAUCES OR WHAT HAVE YOU.

INGREDIENTS:

2 CUPS SIFTED FLOUR

3/4 TEASPOON SALT

3 EGG YOLKS

1 WHOLE EGG

WATER AS NEEDED

METHOD:

ADD EGGS TO FLOUR AND SALT..
ADD ABOUT 3 TABLESPOONS WATER, DOUGH SHOULD BE SOFT ENOUGH TO ROLL EASILY.. ROLL VERY THIN.. SPRINKLE WITH FLOUR.. FOLD OVER AND OVER.. CUT TO DESIRED WIDTH.. BRING STOCK TO BOIL, COOK UNTIL DONE.

Chicken Scallops in Cream

INGREDIENTS:

2 2½ POUND FRYERS, WHOLE.

1 CUP MUSHROOMS, HALVED

1/2 CUP ARTICHOKE HEARTS

2 TABLESPOONS BUTTER

2 TABLESPOONS OLIVE OIL

4 OUNCES WHIPPING CREAM

SALT AND PEPPER

1 CLOVE GARLIC, CHOPPED FINE

1 TABLESPOON PARSLEY, CHOPPED

1/2 TEASPOON TARRAGON, WHOLE

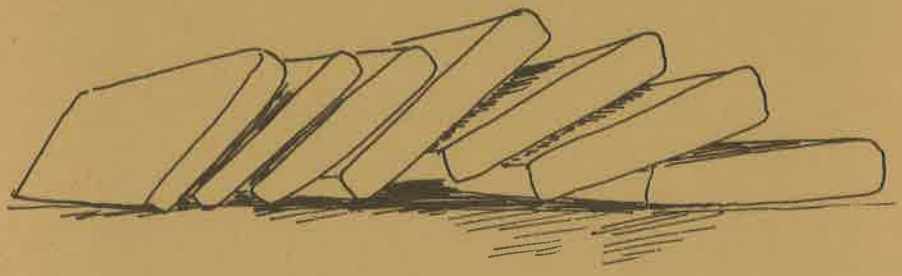
METHOD:

REMOVE SKIN FROM FRYERS, IMMERSE IN BOILING WATER FOR 15 MINUTES, REMOVE FROM WATER AND LET COOL, REMOVE MEAT FROM BONES AND CUT INTO SCALLOPS. MELT BUTTER IN SKILLET, ADD OIL, GARLIC, ADD CHICKEN, ARTICHOKES, MUSHROOMS, SEASON, SHERRY WINE, STIR WELL AND HEAT TILL HOT AND DRY, ADD CREAM, STIR AND SERVE.

Fried Grits

INGREDIENTS AND METHOD:

COOK GRITS ACCORDING TO BASIC RECIPE. POUR INTO A LOAF PAN AND CHILL UNTIL THOROUGHLY COLD. CUT INTO SLICES 1/4" TO 1/2" THICK. ROLL SLICES IN BREAD CRUMBS OR FLOUR AND FRY IN A SMALL AMOUNT OF HOT FAT UNTIL GOLDEN BROWN. SERVE WHILE HOT, WITH GRAVY, SYRUP OR MOLASSES. CAN BE SERVED WITH FRIED SAUSAGE, BACON OR HAM, OR AS A MAIN DISH WITH CHEESE SAUCE OR TOMATO MEAT SAUCE.



CHICKEN ALBA

INGREDIENTS:

4 2½ POUND FRYERS, SPLIT, DISJOINTED

1/4 POUND BUTTER

1 CUP MUSHROOMS, SLICED

1/2 TEASPOON ROSEMARY, WHOLE, CHOPPED

2 TABLESPOONS PARSLEY, CHOPPED

SALT, PEPPER, GRANULATED GARLIC

4 OUNCES CREAM SHERRY

METHOD:

MELT BUTTER IN A LARGE SKILLET, HEAT WELL BUT DO NOT BROWN BUTTER, PLACE CHICKEN IN THE PAN AND COVER, BROWN BOTH SIDES WELL. WHEN DONE, SALT, PEPPER, GARLIC, ADD PARSLEY, ROSEMARY, STIR, ADD SHERRY, STIR, COVER AND STEAM 3 TO 4 MINUTES. AFTER ADDING THE SHERRY REDUCE FIRE TO SIMMER.

GRITS PATTIES

INGREDIENTS & METHOD:

COMBINE 2 CUPS COOKED GRITS, 2 CUPS GROUND COOKED MEAT, CHICKEN OR FLAKED FISH, AND SEASON TO TASTE.. CHILL, FORM INTO 12 PATTIES, ROLL IN BREAD CRUMBS, DIP IN BEATEN EGG, THEN ROLL IN BREAD CRUMBS AGAIN..

LET DRY FOR 3 TO 5 MINUTES..

EITHER PAN-FRY IN MODERATELY HOT FAT OR FRY IN DEEP FAT (375) UNTIL GOLDEN BROWN.

Braised Duck

INGREDIENTS:

1 DISJOINTED DUCK, ABOUT THREE POUNDS

1 SMALL ONION, STUCK WITH TWO CLOVES

1 CUP SAUTERNE WINE

2 OZ. BRANDY

3 TABLESPOONS OLIVE OIL

1/2 TEASPOON THYME

1 BAY LEAF

2 TABLESPOONS PARSLEY, CHOPPED

2 CLOVES GARLIC, CRUSHED

2 CUPS FRESH MUSHROOMS

1/2 CUP BOILING ONIONS, SMALL

1 TABLESPOON SALT

1/2 TEASPOON BLACK PEPPER

METHOD:

BROWN DUCK WELL IN OLIVE OIL. PLACE IN POT AND BRING TO LIGHT BOIL. PLACE IN OVEN, BASTE FREQUENTLY FOR ONE HOUR. THICKEN SAUCE.

OVEN TEMPERATURE----------375

Hominy Grits

INGREDIENTS AND METHOD:

SLOWLY STIR 1 CUP HOMINY GRITS INTO 4 CUPS BOILING SALTED WATER (ADD ONLY 1 TEASPOON SALT). COOK 3 TO 5 MINUTES OVER DIRECT HEAT, STIRRING OCCASSIONALLY.

THIS RECIPE MAY BE SERVED AS A VEGETABLE SUBSTITUTE WITH GRAVY OR BUTTER. IT ALSO MAKES A DELICIOUS HOT CEREAL WHEN SERVED WITH MILK OR CREAM AND SUGAR.

Veal Scallopini

INGREDIENTS:

2 POUNDS VEAL ROUND, SCALLOPED

2 CUPS MUSHROOMS, SLICED

1/4 CUP ONIONS, CHOPPED

2 TABLESPOONS PARSLEY, CHOPPED

1 TEASPOON ROSEMARY, CHOPPED

SALT, PEPPER, GRANULATED GARLIC

1/2 CUP OLIVE OIL

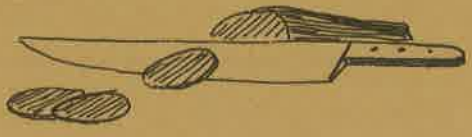
1 CUP FLOUR

1 CUP SIMPLE TOMATO SAUCE

2 OUNCES SHERRY WINE

METHOD:

DREDGE VEAL IN FLOUR. ADD OIL AND HEAT SKILLET VERY HOT, ADD VEAL, BROWN ON ONE SIDE BEFORE TURNING, BROWN OTHER SIDE, POUR OFF OIL, ADD ONIONS AND SEASON WITH SALT, PEPPER AND GARLIC. STIR, ADD ROSEMARY, PARSLEY AND MUSHROOMS, STIR, ADD SHERRY WINE AND TURN TO SIMMER. ADD ONE CUP WATER AND SIMPLE SAUCE, STIR AND SERVE.



KEDGEREE

USE:

AS A PORRIDGE EATEN FROM BOWLS WHILE DIPPING IN WITH PAN BREADS OR HARDTACK.

INGREDIENTS:

1 PINT SPLIT PEAS, SOAKED OVERNIGHT

1 CUP RICE

3 TEASPOONS SALT

1/2 TEASPOON PEPPER

1/2 TEASPOON GROUND GINGER

2 QUARTS WATER OR STOCK

METHOD:

BRING WATER TO BOIL, ADD RICE AND PEAS AND ALL SEASONINGS. STIR WELL, REDUCE HEAT AND COVER. COOK UNTIL THE MIXTURE IS QUITE THICK BUT NOT DRY. MAKE INTO A MOUND IN BOWL, GARNISH WITH FRIED ONIONS AND HARD BOILED EGGS.

Veal Saute with Fine Herbs

INGREDIENTS:

2 POUNDS VEAL ROUND, SCALLOPED

2 CUPS MUSHROOMS, SLICED

1/4 CUP GREEN ONIONS, CHOPPED

2 TABLESPOONS PARSLEY, CHOPPED

1 TEASPOON FINES HERBS

SALT, PEPPER, GRANULATED GARLIC

1/4 CUP BUTTER

1/4 CUP OLIVE OIL

1 CUP FLOUR

1/4 CUP SAUTERNE WINE

METHOD:

DREDGE VEAL IN FLOUR, HEAT OIL AND BUTTER IN LARGE SKILLET VERY HOT, SAUTE VEAL, ADD ONIONS AND MUSHROOMS, SAUTE, SEASON, ADD HERBS AND WINE. COVER AND SIMMER. SERVE.

Navy Beans

INGREDIENTS:

1 POUND NAVY BEANS - SOAK OVERNIGHT IN WATER TO COVER

2 CUPS DICED TOMATOES

2 CUPS CELERY, CHOPPED

1 CLOVE GARLIC, CHOPPED FINE

20 WHOLE PEPPER CORNS

1 ONION, CHOPPED

1 POUND SALT PORK, CUT INTO ONE INCH SQUARES

METHOD:

PLACE ALL INGREDIENTS IN A LARGE POT. COVER WITH WATER AND SIMMER OVER LOW HEAT 2 TO 3 HOURS. ADD MORE WATER AS NEEDED SO THEY STAY MOIST. CONTINUE COOKING IF NEEDED AND CHECK FOR SEASONING.

STROGANOFF

INGREDIENTS:

1 POUND FILET MIGNON, JULIENNE

1/2 POUND CARROTS, PEELED, JULIENNE

2 MEDIUM ONIONS, SLICED, JULIENNE

1 CUP MUSHROOMS, SLICED

2 TABLESPOONS BUTTER

SALT AND PEPPER

1 TABLESPOON PARSLEY, CHOPPED

2 OUNCES SHERRY WINE

1 CUP SOUR CREAM

2 TABLESPOONS TOMATO SAUCE

1 RECIPE EGG NOODLES CUT WIDE

METHOD:

COVER AND SAUTE CARROTS AND ONIONS IN BUTTER. HEAT IRON SKILLET VERY HOT, ADD A LITTLE SALT AND QUICKLY BROWN LIGHTLY, KEEP HOT, ADD DRAINED SAUTEED CARROTS, ONIONS AND MUSHROOMS, ADD ALL OTHER INGREDIENTS, STIR AND SERVE OVER EGG NOODLES.

Stockton Times

SATURDAY MORNING
APRIL 6, 1850

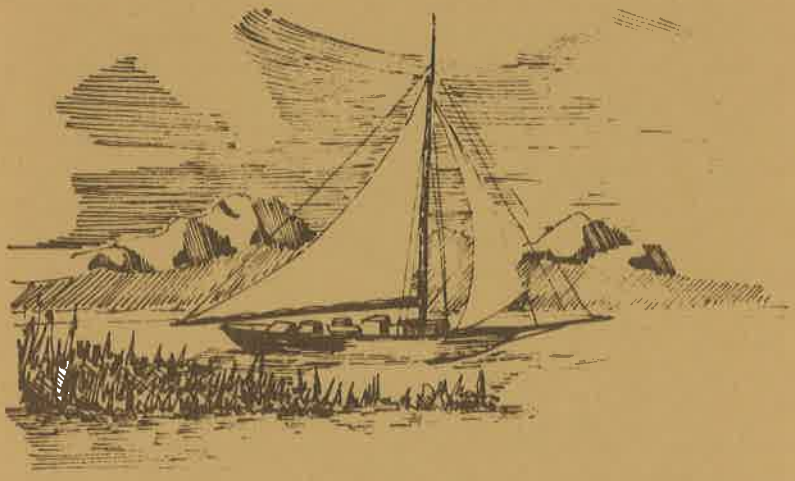
CALIFORNIA GOLD GREASE

A YANKEE DOWN EAST HAS JUST INVENTED THIS SPECIFIC FOR THE USE OF GOLD HUNTERS.

THE OPERATOR IS TO GREASE HIMSELF WELL: LAY DOWN ON THE TOP OF A HILL, AND ROLL TO THE BOTTOM.

THE GOLD AND "NOTHING ELSE WILL STICK TO HIM."

PRICE: $ 10.00 PER BOX



43.

Slumgullion

USE:

AS MENTIONED EARLIER, MANY OF THE ARGONAUT'S ENTREES WERE OF THE NATURE THAT COMPONENT PARTS COULD BE ASSEMBLED IN THE MORNING, AND LEFT TO WORK THEMSELVES OUT DURING THE DAY, WHILE THE MINERS PURSUED THEIR FORTUNES ELSEWHERE.

INGREDIENTS:

6 SLICES OF BACON, CUT UP

1/2 CUP CRUSHED HARDTACK OR CRACKERS

8 OZ. CANNED CORNED BEEF

1/2 CUP ONION, DICED

1/4 TEASPOON BLACK PEPPER

2 CUPS WATER

CHECK FOR SALT LATER

METHOD:

IN A EARTHENWARE POT WITH COVER, LIGHTLY BROWN BACON, ADD ONION TO SAUTE, ADD HARDTACK OR CRACKERS AND CORNED BEEF, NOW THE WATER, SEASONING.
SET TO ONE SIDE OF CAMPFIRE, FIREPLACE OR STOVE.
GO SEEK YOUR FORTUNE.
LATER STOKE UP THE FIRE TO HEAT AND SERVE.

Pinole

USE:

THIS STAPLE ITEM IS KNOWN BY SEVERAL NAMES.
IN THE EAST, ROCKAHOMINY.
IN THE SOUTH, GOFIO.
IN THE WEST AND SOUTHWEST AS PINOLE.
ALSO REFERRED TO AT TIMES AS ASH CORN OR COAL CORN. THE DISH WAS DEVELOPED BY THE INDIANS AND WAS USED BY THE WANDERERS, ADVENTURERS, EXPLORERS AND PIONEERS AS A LIGHTWEIGHT NOURISHING STAPLE WHICH HAS APPROXIMATELY SIX TIMES THE FOOD VALUE OF HOMINY.

METHOD:

THROW A QUANTITY OF SHELLED CORN INTO AN OUTDOOR FIRE THAT HAS BEEN REDUCED TO COALS AND ASHES.
PARCH THE CORN IN THIS FASHION UNTIL IT BURSTS.
RAKE OUT THE CORN AND SIFT OUT THE REMAINING ASHES.
POUND TO MEAL IN A MORTAR AS SHOWN IN THE DRAWING.
PACK THE MEAL IN A BAG OF SOME TYPE AND CARRY OVER HILL AND DALE.

TO USE:

MIX ONE TABLESPOON IN ONE CUP OF WATER AND DRINK.
OR HEAT THE WATER AND MAKE MUSH, TO WHICH YOU CAN ADD SALT OR SUGAR OR SYRUP.

Sauteing:

MEATS, FISHES AND FOWL SHOULD BE LIMITED TO RATHER THINLY CUT PIECES AS SAUTEING SHOULD BE DONE QUICKLY AND AT A FAIRLY HIGH TEMPERATURE. IF NOT DONE IN THIS MANNER, THE MATERIAL USED WILL TOUGHEN UP. THE STATE OF PREPAREDNESS IS VITAL TO SUCCESS. YOU MUST HAVE AT HAND ALL OF THE INGREDIENTS TO BE USED IN ANY ONE DISH READY TO BE ADDED TO THE DISH YOU ARE LABORING OVER.

INGREDIENTS:

Chicken Liver Saute

8 OUNCES CHICKEN LIVERS, TRIMMED

1/4 CUP FRESH MUSHROOMS, SLICED

2 TABLESPOONS BUTTER

2 TABLESPOONS OLIVE OIL

1 TABLESPOON PARSLEY, CHOPPED

1/4 TEASPOON FINES HERBS

SALT, PEPPER AND GRANULATED GARLIC

1/4 CUP FLOUR, IN A DISH

1 OUNCE CREAM SHERRY WINE

METHOD:

PLACE BUTTER AND OLIVE OIL IN A 8 INCH FRYING PAN AND SET TO HEAT. DREDGE THE CHICKEN LIVERS IN THE FLOUR AND PLACE THE LIVERS IN THE HEATED PAN, LET THEM COOK BRISKLY UNTIL BROWNED ON ONE SIDE, TURN AND ADD MUSHROOMS, SEASON TO TASTE, ADD PARSLEY, FINES HERBS AND SHAKE AND STIR. LET COOK ABOUT ONE MINUTE AND ADD THE SHERRY. CONTINUE TO COOK UNTIL WHEN PIERCED WITH A FORK, CLEAR FLUID FLOWS FORTH. SERVE HOT AND OVER RICE.

Polenta

USE:

A SIDE DISH TO ANY ENTREE WITH AN ABUNDANCE OF SAUCE OR GRAVY. ALSO WHEN CHILLED, SLICED AND FRIED.

INGREDIENTS:

2 QUARTS COLD WATER

3½ CUPS YELLOW CORNMEAL

1½ TABLESPOONS SALT

METHOD:

HEAT WATER TO JUST UNDER BOILING, ADD SALT. DO NOT ALLOW WATER OR POLENTA TO BOIL, OR IT WILL GET LUMPY. BY HAND, SPRINKLE IN THE CORNMEAL, STIRRING CONSTANTLY WITH A 14 INCH LENGTH OF BROOM STICK. AFTER ALL CORNMEAL IS IN THE WATER CONTINUE TO STIR, LIFTING THE MIX IN THE CENTER AS YOU FINISH STIRRING ACTION. STIR IN ONE DIRECTION ONLY. CONTINUE COOKING AND STIRRING 45 MINUTES. TURN PAN UPSIDE DOWN ON A LARGE LINEN NAPKIN, FOLD ENDS OVER POLENTA. SERVE.

Cooking Sausage

PUNCTURE SAUSAGES WITH A FORK AND PARBOIL IN WATER TO RENDER FAT FROM THE SAUSAGE. POUR OFF WATER AND USE AS NEEDED. KEEP IN MIND THAT BY PARBOILING PRIOR TO FRYING YOU HAVE ALREADY COOKED THE SAUSAGE, THEREFORE IT IS NOT NEEDFUL THAT YOU BROWN THE CASING AS MUCH. CONTINUE COOKING WILL ONLY RENDER THE SAUSAGE DRY.

Stockton Times
1850

MORTON AND WARD RESPECTFULLY INFORM THE RESIDENTS OF STOCKTON, THAT THEY WILL FIND AT ALL TIMES A PLENTIFUL SUPPLY OF FRESH BEEF, MUTTON, VEAL, PORK AND FISH, OF FIRST RATE QUALITY AT THEIR ESTABLISHMENT.
N.B.....
SAUSAGES ALWAYS ON HAND....

MARCH 23, 1850

Cooking Rice

RULES OF THUMB:

MOST DESIRED RICE; CLEAR, LONG GRAIN RICE.

WASH RICE IN A SIEVE OR COLANDER, STIR WHILE RUNNING COLD WATER THRU THE RICE, CONTINUE UNTIL THE WATER COMES THRU CLEAR. SET ASIDE IN THE SIEVE TO DRAIN. THIS SHOULD BE DONE ABOUT 10 MINUTES BEFORE USING THE RICE.

RICE WILL COOK IN 15 TO 25 MINUTES DEPENDING ON HARDNESS (CLARITY). RICE WILL EXPAND WHEN COOKED TO THREE TIMES ITS ORIGINAL SIZE.

1 CUP OF RICE TO 2 CUPS OF LIQUID.

ALLOW THE LIQUID TO COME TO A BRISK BOIL PRIOR TO STIRRING IN THE RICE. REDUCE FIRE TO A SIMMER, COVER AND BEGIN COOKING TIME.

OTHER INGREDIENTS SHOULD BE ADDED AT THE TIME OF STIRRING IN THE RICE. ADDING OTHER INGREDIENTS WILL LENGTHEN THE COOKING TIME.

ALLOW 15 MINUTES TO PASS, INSERT A SPATULA OR LARGE SPOON DOWN THRU THE RICE TO THE BOTTOM OF THE POT. GENTLY PULL TO ONE SIDE, VIEW THE LIQUID REMAINING ON THE BOTTOM. IF LIQUID IS REMAINING ON THE BOTTOM OF THE POT, REMOVE IMPLEMENT, SHAKE POT TO CLOSE THE OPENING, COVER AND CONTINUE TO COOK. CONTINUE TO CHECK UNTIL NO LIQUID REMAINS.

SPREAD RICE OUT ON A TRAY, SINKTOP OR TABLETOP TO DRY. THIS WILL ASSURE YOU GOOD SEPARATION OF RICE.

RICE MAY BE PREPARED WELL AHEAD OF THE TIME AND STEAMED JUST PRIOR TO SERVING AFTER RICE HAS COOKED.

Red Flannel Hash

USE:

OUT OF PURE ONERYNESS A MEMBER OF THE FAIR SEX,
GROUND UP THE BETTER PORTIONS OF HER TRUE LOVES
RED FLANNEL LONG JOHNS AND PLACED THE RESULTS
MIDST THE MEAT HASH THAT HE WAS PREPARING TO SERVE
TO ALL TAKERS AT HIS COMMERCIAL EATING HOUSE.

THE RESULTS WERE SENSATIONAL.
GREAT DEMANDS FOR "MORE OF THAT BRIGHT RED HASH
THEY CRIED."
ON ATTEMPTING TO DUPLICATE THE HASH, THE PROPRIETOR
FAILED AS NOT KNOWING THE "SPECIAL INGREDIENT,"
THE ENTERPRISING CHEF GRATED FRESH BEETS AND
BEHOLD - THE BRIGHT RED HASH.

INGREDIENTS:

3 FRESH BEETS, GRATED

1 CUP DICED POTATO

1 MEDIUM ONION, CHOPPED

1 CANNED TINNED BEEF, 8 OZ.

2 EGGS

SALT - PEPPER TO TASTE

METHOD:

PUT'ER ALL TOGETHER AND FRY SLOW.

Game Rice

INGREDIENTS:

4 CUPS COOKED RICE

1/2 CUP GREEN ONIONS, CHOPPED

1 CUP MUSHROOMS, SLICED

1/4 CUP BUTTER

1/4 CUP PARSLEY, CHOPPED

1 TABLESPOON OREGANO, CHOPPED

2 CLOVES GARLIC, CHOPPED FINE

2 TABLESPOONS CARAMEL COLORING

3 OUNCES SHERRY WINE

METHOD:

MELT BUTTER IN A LARGE POT, SAUTE GREEN ONIONS AND GARLIC, ADD RICE AND STIR WELL, SEASON, ADD CARAMEL AND STIR AGAIN. WHEN RICE HAS HEATED, ADD SHERRY, STIR AND SERVE.

Red Eye Gravy

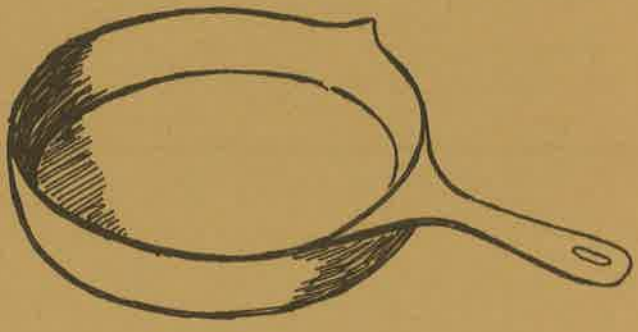
USE:

OF MYSTIC ORIGIN THIS DISH CAN BE TRACED ALL THROUGHOUT THE DAYS OF THE MOUNTAIN MEN AND PIONEERS.

INGREDIENTS AND METHOD:

FRY UP A LARGE SLICE OF HAM, ADD A BIT OF FLOUR TO THE DRIPPINGS, ADD WATER TO THIN (MAKE ABOUT ONE CUP GRAVY) ADD 2 TABLESPOONS BRANDY..

SERVE WITH POTATOES (FRIED) OR HOMINY GRITS AND LOTS OF BREAD TO SOP UP THE GRAVY.



THE COLUMBIA HOUSE

DINE with TRADITION

Rice Pilaff

INGREDIENTS:

4 CUPS CHICKEN STOCK

2 CUPS RICE

2 TEASPOONS SALT

1/2 TEASPOON PEPPER

2 TABLESPOONS LEMON JUICE

2 TABLESPOONS PARSLEY, CHOPPED

1/2 POUND VERMICELLI, BROKEN TO 2 INCH LENGTHS

1/4 POUND BUTTER

METHOD:

MELT BUTTER IN SKILLET, BROWN VERMICELLI. BRING STOCK TO A BOIL, ADD ALL OTHER INGREDIENTS AND THE VERMICELLI, STIR WELL, LOWER FIRE TO LOW AND COOK. REVIEW SECTION ON RICE COOKERY PAGE.

Rabbit or Squirrel Stew

INGREDIENTS:

1 RABBIT, DISJOINTED

1½ TEASPOON SALT

1/2 CUP OLIVE OIL

1 TABLESPOON LEMON JUICE

1 CUP SAUTERNE WINE

1/4 TEASPOON BLACK PEPPER

1/2 TEASPOON THYME

1 BAY LEAF

3 CUPS WATER OR STOCK

1 CUP FLOUR FOR DREDGING AND THICKENING

DREDGE RABBIT IN FLOUR, SALT AND PEPPER, BROWN WELL IN OLIVE OIL. PLACE IN EARTHENWARE POT. ADD ALL OTHER INGREDIENTS AND BAKE FOR ABOUT THREE HOURS. THICKEN SAUCE, CHECK SEASONING AND RETURN TO OVEN FOR THIRTY MINUTES.

OVEN TEMPERATURE----------350

Risotto

USE:

THE ROBUST BUT DELICATE FLAVOR OR "RISOTT" IS BEST EXPRESSED WHEN IN THE COMPANY OF A SIMPLY PREPARED ENTREE. FOR EXAMPLE BAKED CHICKEN, POT ROAST, FISHES, VEAL CHOPS &c.

INGREDIENTS:

1/2 CUP BUTTER

3/4 CUP ONION, CHOPPED

2 CUPS RICE

4 CUPS STOCK OR COLD WATER

1/4 TEASPOON SAFFRON

1 TABLESPOON SALT

1/2 TEASPOON PEPPER

1 TABLESPOON WHOLE OREGANO

2 CUPS MUSHROOMS, SLICED

2 TABLESPOONS LEMON JUICE

METHOD:

SAUTE ONION IN BUTTER, ADD MUSHROOMS. REMOVE FROM HEAT. (REFER TO INDEX TO PAGE ENTITLED "COOKING RICE.")

BRING STOCK TO BOIL, ADD SALT, PEPPER, SAFFRON, OREGANO, LEMON JUICE, OTHER INGREDIENTS AND RICE. STIR WELL, REDUCE HEAT TO SIMMER, COVER. WHEN DONE SPRINKLE ONE CUP OF PARMESAN CHEESE OVER THE TOP JUST BEFORE SERVING.

Pot Steak

INGREDIENTS:

3 POUNDS ROUND STEAK, 1/2 POUND PORTIONS

2 GREEN PEPPERS (SWEET)

6 LARGE TOMATOES, PEELED

3 CLOVES GARLIC, CRUSHED

1 CUP ONIONS

1 TEASPOON SALT

2 TABLESPOONS LEMON JUICE

1/4 TEASPOON BLACK PEPPER

1 BAY LEAF

2 TABLESPOONS OREGANO

1/4 CUP PARSLEY, CHOPPED

1/2 CUP OIL

1/4 CUP RED WINE

METHOD:

POUND STEAK AND RUB WITH FLOUR, SALT AND PEPPER. FRY BROWN QUICKLY IN OIL. PLACE TOMATOES IN THE BOTTOM OF A POT, ADD THE SWEET PEPPERS, ONIONS IN LAYERS. NOW THE GARLIC, SALT, PEPPER, OREGANO, STEAK, PARSLEY, WINE, AND LEMON JUICE. COVER AND BAKE UNTIL STEAK IS TENDER. ABOUT 2 HOURS.

OVEN TEMPERATURE----------375

Sauce for Fishes

INGREDIENTS:

2 TABLESPOONS OLIVE OIL

2 TABLESPOONS BUTTER

3 TABLESPOONS ONIONS OR SHALLOTS, CHOPPED

1 TABLESPOON PARSLEY, CHOPPED

1/4 TEASPOON SALT

PEPPER TO TASTE

2 CUPS SAUTERNE WINE

1 SMALL BAY LEAF

2 CLOVES GARLIC, CRUSHED

METHOD:

IN A SAUCE PAN MELT BUTTER AND ADD OIL AND ONIONS OR SHALLOTS, AND SAUTE.. TOSS IN ALL OTHER INGREDIENTS AND INCREASE HEAT TO LIGHTLY BOIL LIQUID.. CONTINUE TO BOIL UNTIL REDUCED BY ONE HALF, REMOVE GARLIC.. THICKEN TO SUIT USING A MIXTURE OF COURT BOUILLION AND FLOUR OR CORNSTARCH OR ARROWROOT AS YOU PREFER.

YOU MAY ADD HERBS, SPICES AND SEASONINGS TO SUIT YOUR NEEDS OR TASTES.

MAKES 2 CUPS OF SAUCE.

Pot Roast with Beer

INGREDIENTS:

4 POUND RUMP ROAST, WIPE WITH VINEGAR

1 LARGE ONION, STUCK WITH 4 CLOVES

1 CLOVE GARLIC, CRUSHED

1 STALK CELERY, CUT IN CHUNKS

1 CARROT, SCRAPED, CUT IN CHUNKS

6 PEPPER CORNS, MILLED

1 TEASPOON SALT

1/2 TEASPOON THYME, WHOLE

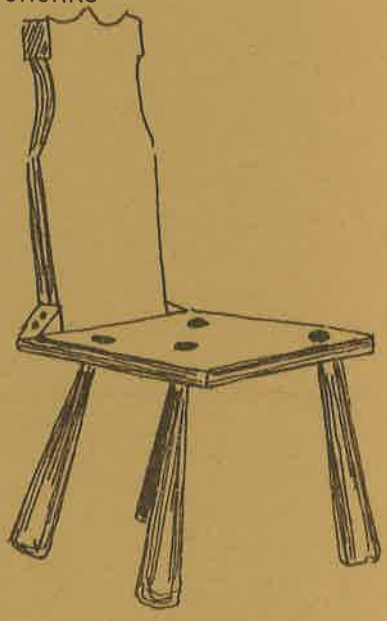
1 BAY LEAF

1 PARSLEY SPRIG

12 OUNCES BEER

12 OUNCES WATER

12 GINGER COOKIES, CRUSHED



METHOD:

HEAT A IRON SKILLET VERY HOT, SPRINKLE WITH THE SALT, AND SEAR THE ROAST. ADD ALL OTHER INGREDIENTS EXCEPT THE GINGER COOKIES, BAKE AT 275 DEGREES FOR 3 TO 4 HOURS.

REMOVE THE ROAST, STRAIN AND RETURN THE LIQUID TO THE SKILLET, AND BRING TO A BOIL. ADD THE GINGER COOKIES, STIR UNTIL SMOOTH (THINNING AS NEEDED). PLACE THE ROAST IN THE GRAVY, RETURN TO OVEN, BASTE OFTEN UNTIL SERVING TIME. DO NOT OVERCOOK.

Simple Tomato Sauce

USE:

TO ACCOMPANY VARIOUS ENTREES

INGREDIENTS:

2 CUPS TOMATOES, CHOPPED FINE

1/2 CUP ONION, CHOPPED FINE

1 TEASPOON SALT

1/4 TEASPOON PEPPER

1 TABLESPOON PARSLEY, CHOPPED FINE

2 TABLESPOONS OLIVE OIL

METHOD:

SAUTE ONIONS IN OIL, ADD ALL OTHER INGREDIENTS, BRING TO SLOW BOIL AND CONTINUE 30 MINUTES. COOL AND RESERVE FOR USE.

Pickled Beef

INGREDIENTS:

FOR TWENTY TO TWENTY-FOUR POUNDS OF BEEF:

1/4 POUND OF SALTPETER

1/4 POUND OF BROWN SUGAR

2 POUNDS OF SALT

1 OUNCE OF CLOVES

1 OUNCE OF ALLSPICE

1/2 OUNCE OF MACE

METHOD:

PULVERIZE THESE MATERIALS AND PLACE MEAT IN A STONE CROCK. DISSOLVE MATERIALS IN ENOUGH BOILING WATER TO COVER THE MEAT. LET LIQUID COOL AND POUR MIXTURE OVER THE MEAT AND COVER. PICKLE AT LEAST ONE WEEK BEFORE USING. BEEF PREPARED IN THIS MANNER IS VERY GOOD. BOILING, ROASTING AND FRYING IS ACCEPTABLE.

GAME MEATS TO BE PREPARED CAN USE THE ADDITION OF 1 QUART OF CIDER VINEGAR. THIS WILL TENDERIZE THE MEAT CONSIDERABLE.

L' Aioli-Garni

USE:

A SIMPLE BUT EFFECTIVE AND DIFFERENT WAY TO DRESS VEGETABLES, MEATS, FISHES, FOWL AND PASTA'S. FOR EXAMPLE, COOK SOME TYPE OF PASTA, IN ANOTHER POT SOME GREEN BEANS AND CAULIFLOWER. DRAIN WELL AND HEAT ALL THREE TOGETHER IN A FRYING PAN. ADD THE GARNI, PARMESAN CHEESE, SALT, PEPPER AND PARSLEY.

INGREDIENTS:

2 CLOVES GARLIC, CRUSHED

1 EGG YOLK, HARDBOILED

3 TABLESPOONS OLIVE OIL

1 TEASPOON LEMON JUICE

SALT AND PEPPER TO TASTE

1 TABLESPOON COLD WATER

METHOD:

POUND THE GARLIC TO A PULP. ADD EGG YOLK, COLD WATER AND MIX. ADD OIL, LEMON JUICE, SALT AND PEPPER, MIX WELL.

Marinade for Ham-Spare Ribs

USE: THIS HANDY, FLAVORFUL MARINADE DRAWS SALT AND TENDERIZED MEATS.

INGREDIENTS:

3 CUPS GRENADINE SYRUP

1 CUP WINE VINEGAR

1 TEASPOON WHOLE THYME

10 PEPPER CORNS, CRACKED

2 PARSLEY SPRIGS

2 BAY LEAFS

METHOD:

ENOUGH WATER TO COVER MATERIAL TO BE SOAKED, (BUT NOT MORE THAN 2 QUARTS.) 4 HOURS AT ROOM TEMPERATURE. BAKE OFF FOR REQUIRED TIME AT 275 DEGREES. TURN MATERIAL OVER SO AS TO COOK EVENLY, FREQUENTLY.

MEAT COOKERY

SMOKING, ROASTING AND BRAISING

1. REMOVE MEATS FROM REFRIGERATION FOUR HOURS BEFORE USING. THE MEAT WILL COOK MORE QUICKLY AND EVENLY.

2. RUB MEAT WITH VINEGAR ONE-HALF HOUR BEFORE PLACING IN OVEN OR VESSEL TO COOK. THE VINEGAR SEARS THE SURFACE OF THE MEAT, PREVENTING LOSS OF JUICES AND REDUCES SHRINKAGE.

3. SEASON WITH SALT, PEPPER AND GARLIC. BRISKLY RUB THE SEASONING INTO THE SURFACE OF THE MEAT. NOW THE SEASONING WILL STAY ON THE SURFACE OF THE MEAT, FLAVORING AS IT SHOULD.

4. MEATS THAT REQUIRE SEARING SHOULD BE SEARED AT THIS POINT. SKILLETS USED FOR THIS PROCESS MUST BE MADE HOT, SALT SPRINKLED IN THE SKILLET AND THE MEAT SEARED THEREIN.

5. PRE-HEAT OVEN, BASTING LIQUIDS AND VESSELS THAT MEAT IS TO BE COOKED IN.

6. DONENESS CAN BE DETERMINED BY VARIOUS METHODS, TOUCH, SIGHT OR THERMOMETER. KEEP IN MIND THAT ANY BREAKING OF THE SURFACE OF COOKING MEAT WILL ALLOW THE JUICE TO ESCAPE. WITH PRACTICE, SIGHT AND TOUCH ARE ACCURATE. THE NEXT BEST METHOD IS PUNCTURING, SUCH AS THE STEM OF THE THERMOMETER OFFERS.

7. GREASE AND RESIDUE THAT ACCUMULATES DURING THE COOKING PROCESS SHOULD BE REMOVED DURING THE COOKING TIME.

8. THE ABOVE PROCEDURES ARE OF GREAT VALUE TO ANYONE. THE RESULTS WILL BE REWARDING IN THAT THE MEAT WILL BE BETTER PREPARED. SECONDLY, THE COSTS OF MEATS IS SUCH THAT THE REDUCTION OF SHRINKAGE IS A SAVING TO THE PURCHASER.

Hanover Roast

INGREDIENTS:

10 POUNDS ROAST FROM THE ROUND

1/4 CUP PICKLING SPICES

1 QUART STOCK

FLOUR TO THICKEN

2 RECIPES OF POTATO PANCAKES

METHOD:

FOLLOW INSTRUCTIONS OF "MEAT COOKERY."
ADD PICKLING SPICES AND STOCK TO ROASTING PAN
FOR THE LAST HOUR OF ROASTING, BASTE FREQUENTLY.
REMOVE ROAST FROM PAN, STRAIN AND THICKEN.
RETURN ROAST TO PAN AND BASTE AGAIN. SLICE AND
SERVE WITH POTATOE PANCAKES, GRAVY AND RED CABBAGE
WITH APPLES.

Beef Brochettes

USE:

LESSER CUTS OF MEATS MAY BE USED, FILET MIGNON IS IDEAL. SHISH KABOBS EMPLOY MARIANATED LAMB.

INGREDIENTS:

1 POUND FILET MIGNON, CUT TO 1½" SQUARES, 3/4" THICK

4 METAL SKEWERS

1 RECIPE SAUTEED MUSHROOMS

4 CUPS RICE PILAFF

METHOD:

PREPARE A HOT CHARCOAL FIRE.
SKEWER MEATS, SALT AND PEPPER, BROIL AS DESIRED.
PREPARE MUSHROOMS, DISH OUT RICE, PLACE MEATS AND DIVIDE MUSHROOMS AND SAUCE OVER EACH.

Game Pie

USE:

THE FILLING FOR GAME PIES AND SUCH AS THIS WERE MADE AHEAD OF TIME.. THEN DOUGH WAS MADE AND BAKED OFF IN THE OVEN AT LAST MINUTE.

INGREDIENTS:

CUT 3 POUNDS GAME INTO JOINTS WITH

2 MEDIUM ONIONS

2 TABLESPOONS LEMON JUICE

1 CUP WHOLE TOMATOES WITH JUICE

2 CLOVES CRUSHED GARLIC

1/2 TEASPOON ROSEMARY

1 BAY LEAF

SALT AND PEPPER

CRUST:

1 PINT FLOUR (2 CUPS)

1 TEASPOON BAKING POWDER

1/2 TEASPOON SALT

1/4 CUP LARD

ENOUGH WATER TO MAKE SOFT DOUGH

57.

METHOD:

LIGHTLY FLOUR AND BROWN GAME IN OLIVE OIL OR DRIPPINGS.. PLACE IN EARTHENWARE POT..
BAKE ONE AND ONE HALF HOURS..
OVEN TEMPERATURE ----------275
MAKE CRUST AND THICKEN STOCK IN POT WITH FLOUR AND WATER.. COVER WITH CRUST.
BAKE AT 375 TO BROWN CRUST.

Buckaroo

USE:

LIKE KEDGEREE, BUCKAROO IS A FULL MEAL IN A POT, READY FOR USE UPON RETURN TO CABIN OR CAMPSITE.

INGREDIENTS:

4 SLICES BACON - CHOPPED - BROWNED

2 CUPS HAM, CHOPPED

1½ CUPS ONIONS, CHOPPED

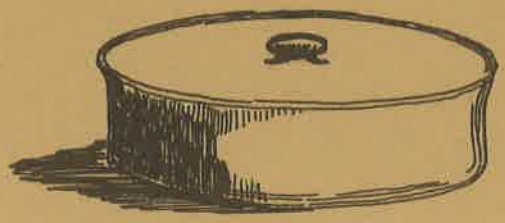
6 CUPS POTATOES, SLICED

2 QUARTS WATER

SALT AND PEPPER TO TASTE

METHOD:

IN A COVERED EARTHENWARE POT PUT ALL OF THE INGREDIENTS WITHOUT ANY CEREMONY OR SIGN OF EMOTION.
SET TO SIMMER OFF TO ONE SIDE AND "GIT."
BE EMOTIONAL AND BREAK FRESH CORNBREAD WITH GREAT CEREMONY, AS YOU SEAT YOURSELF BEFORE THIS HEARTY REPAST.



CHOPS CHARCUTIERE

USE:

THE NAME "CHARCUTIERE" MEANS PORK BUTCHERY, AND THOSE WHO PRACTICED PORK BUTCHERY WERE CALLED "CHARCUTIERS." THE TERM IS QUITE OLD AND IN COOKERY TO-DAY SIMPLY MEANS UTILIZING PORK OR PORK PRODUCTS IN CONSTRUCTING A DISH FOR THE MENU.

INGREDIENTS:

6 CENTER CUT PORK CHOPS 1½" THICK (TRIMMED)

2 CUPS STOCK

1/4 CUP ONIONS, CHOPPED

1 CUP SAUTERNE WINE

1/2 TEASPOON WHOLE TARRAGON

2 TABLESPOONS PARSLEY, CHOPPED

1 BAY LEAF

1 CLOVE GARLIC, CRUSHED

SALT AND PEPPER

1/2 CUP FLOUR, MIXED SMOOTH WITH 1½ CUPS COLD WATER

1/2 CUP SWEET GHERKIN PICKLES, SLICED LENGTHWISE

METHOD:

HEAT A SKILLET TO A HIGH TEMPERATURE, SPRINKLE WITH A LITTLE SALT AND SEAR THE CHOPS ON BOTH SIDES QUICKLY AND WELL. DRAIN OFF DRIPPINGS. ADD ALL OTHER INGREDIENTS EXCEPT THE GHERKINS AND THE FLOUR. SIMMER OR BAKE SLOWLY UNTIL JUST DONE. SKIM OFF ANY FAT, ADD THE GERKINS AND THICKEN SAUCE WITH THE FLOUR. CONTINUE TO SIMMER FOR THIRTY MINUTES. SERVE.

The Gold Region of California

Vinton
Loyalton
49
Sierraville
Marysville
80
Nevada City
Grass Valley
yuba r.
99
Auburn
american r.
Coloma
Placerville
south f.
Sacramento
Plymouth
cosumnes r.
Sutter Creek
Lodi
Jackson
Mokelumne Hill
mokelumne r.
San Andreas
Angels Camp
Stockton
Columbia
Sonora
Modesto
Jamestown
120
stanislaus r.
Groveland
Yosemite
99
Coulterville
tuolumne r.
Merced
Mariposa
49
Oakhurst
Sierra Nevada